

ANNEX VIII: specimen of health certificate (general and if appropriate country specific)

A) GENERAL

ANNEX I

Health Certificate for the importation into the European Union of

Consignment Code **Certificate Number**

According to the provisions of Commission Regulation (EC) 1152/2009 imposing special conditions governing the import of certain foodstuffs from certain third countries due to contamination risk by aflatoxins and repealing Decision 2006/504/EC, the

..... (competent authority referred to in Article 4 (1))

CERTIFIES that the

.....(insert foodstuffs referred to in Article 1)

of this consignment composed of:

.....(description of consignment, product, number and type of packages, gross or net weight)

embarked at (embarkation place)

by(identification of transporter)

going to (place and country of destination)

which comes from the establishment

..... (name and address of establishment)

have been produced, sorted, handled, processed, packaged and transported in line with good hygiene practices.

From this consignment, samples were taken in accordance with Commission Regulation

(EC) No 401/2006 on (date), subjected to laboratory analysis on

(date) in the.....

(name of laboratory), to determine the level of aflatoxin B1 and level of total aflatoxin contamination. The

details of sampling, methods of analysis used and all results are attached.

This certificate is valid until

Done at on

Stamp and signature of
authorised representative of competent authority referred to in Article 4 (1)

* Product and country of origin.

B) SPECIFIC – IMPORT OF ALMONDS FROM US

EXPLANATORY NOTE AS REGARDS THE VASP CERTIFICATE

* Consignments of almonds and derived products which are accompanied by a health certificate are to be **sampled and analysed at a random (< 5 %) frequency at import. A specimen of the health certificate is provided hereafter.** Although this VASP/health certificate has an deviating appearance to the health certificate as provided for in Annex I to Commission Regulation (EC) 1152/2009, it was agreed that this is acceptable as it contains all elements which the health certificate has to contain (with the exception of the stamp).

* **the USDA, being the competent authority** as referred to in Article 4(1)(f) **has confirmed** that the list of laboratories listed in **Annex X** to this guidance document are the laboratories (USDA Approved) authorised to do the analysis in view of official certification.

* **the USDA, being the competent authority** as referred to in Article 4(1)(f) **has confirmed** that the signatories mentioned in Annex XI to this guidance document are authorised to sign the health certificates on behalf of the USDA, being the competent authority.

* The certificate foresees for the possibility of a 3 x 5 kg sample (instead of the 3 x 10 kg sample as foreseen in Regulation (EC) 401/2006) for the control on the aflatoxins content in view of obtaining the VASP certificate. The 3 x 5 kg sample with a rejection limit of 2 ppb aflatoxin total, i.e. half of the EU maximum level, **has been accepted to be comparable with the 3 x 10 kg sample as provided for in Regulation (EC) 401/2006 for the issuing of the certificate** . This equivalence was acknowledged by the FVO during their inspection mission (see mission report DG SANCO 8300/2006, p.14) and underpinned by scientific research (see the Article: Sampling Almonds for Aflatoxins, Part II: Estimating Risks Associated with Various Sampling Plan Designs. Whitaker et al (2007), Journal of AOAC International Vol. 90, No 3, 2007, p 778-785). It goes without saying that for the 5 % official control at import the sampling of 3 x 10 kg as provided for in Commission Regulation (EC) 401/2006 has to be carried out.

* **However as from 13 March 2010, the sampling under the VASP is performed on the basis of a 2 x 10 kg sample, in accordance with the EU legislation. In the period between 13 March 2010 and 13 July 2010, VASP certificates based on the sampling 3 x 5 kg (see previous bullet) and VASP certificates based on the sampling 2 x 10 kg will be in circulation. Both VSP certificates are acceptable in the period between 13 March 2010 and 13 July 2010. Specimen of both VASP certificates are hereafter provided. As from 13 July 2010 onwards, only VASP certificates based on the sampling 2 x10 kg are acceptable.**

* Consignments of almonds and derived products which are not accompanied by a health certificate are to be **sampled and analysed at a frequency of 100 % at import and the costs resulting from sampling, analysis, storage and issuing of accompanying official documents shall be borne by the food business operator responsible for the consignment or its representative.** This procedure might also be applied also to consignments which are covered by a non valid certificate (instead of e.g. rejection).

* The certificate might refer to the control on aflatoxins of whole almonds, while the consignment concerns sliced almonds (or otherwise processed such chopped, blanched). As slicing (and chopping, blanching, ...) does not generate aflatoxins, this is an acceptable procedure **only on the condition that there is a clear correspondence** of the consignment of sliced almonds with the sampled consignment of sliced almonds.

**CERTIFICATE OF AFLATOXIN
SAMPLING & ANALYSIS FOR CALIFORNIA ALMONDS
VOLUNTARY AFLATOXIN SAMPLING PLAN
USDA/AMS APPROVED LABORATORY**

CERTIFICATE NO.: _____
SAMPLE NO.: _____

To Be Filled Out By Handler	
APPLICANT: Company Name: _____ Contact: _____ Address: _____ Telephone: _____ Fax: _____	PRODUCT DESCRIPTION: Crop Year: _____ Size & Grade: _____ # of Cartons, Bins, etc.: _____ Lot No./ID Marks: _____ Total Lot Size (lbs): _____
SAMPLING AGENCY: In House <input type="checkbox"/> Third Party <input type="checkbox"/> Third Party Name and Address: _____ _____ _____ Shipping Notes: _____	SAMPLING INFORMATION: The California almond lot described above was sampled by the listed sampling agency. The collected sample was submitted to the USDA/AMS-Approved Laboratory noted below. Representative incremental samples have been collected from throughout the lot to equal the aggregate weight of 15 kg minimum or a maximum of 30 kg. Date/Time Sampled: _____ Destination (Country): _____ By: _____ Sampling Agency Representative _____ Printed Name

To Be Filled Out By Laboratory	
USDA/AMS-APPROVED LABORATORY:	
Lab Location: In House <input type="checkbox"/> Third Party <input type="checkbox"/>	Third Party Name and Address: _____ _____ _____

The representative incremental samples collected from the lot must all be mixed together to be sure that each sub-sample contains portions of the whole lot. Grinding should be accomplished by a method which not only reduces the particle size but also is effective in thoroughly mixing the particles to a homogenous grind and conforms to the USDA/AMS Laboratory Approval Program procedures.

- Sample has been divided into 3x5kg subsamples. Each of the sub-samples has been individually ground and presented for analytical analysis. This sampling and analytical protocol are comparable to the parameters of Regulation (EC) 401/2006.
- Sample has been divided into 3x10kg subsamples. Each of the sub-samples has been individually ground and presented for analytical analysis. This sampling and analytical protocol are comparable to the parameters of Regulation (EC) 401/2006.
- Sample has been analyzed using HPLC with a limit of quantification (LOQ) of _____ppb for total Aflatoxin.
- Sample has been analyzed using the _____ methodology with a detection limit of _____ppb.

RESULTS	SUBSAMPLE 1 (ppb)	SUBSAMPLE 2 (ppb)	SUBSAMPLE 3 (ppb)	Date Sample Received: _____
B1	_____	B1 _____	B1 _____	Date Sample Analyzed: _____
B2	_____	B2 _____	B2 _____	
G1	_____	G1 _____	G1 _____	Date Sample Analyzed: _____
G2	_____	G2 _____	G2 _____	
Total	_____	Total _____	Total _____	

This is a USDA/AMS-Approved Laboratory for Aflatoxin Analysis in almonds. Official methods of the AOAC as approved by the USDA/AMS are used in all analyses unless otherwise stated. Reported results are not corrected for recovery or expanded measurement of uncertainty. Reports are for the exclusive use of the applicant. We certify to the truth and accuracy of this report as applying to the samples tested only.

BY: _____ Signature, Authorized Lab Representative

Printed Name
CERTIFICATE DATE: _____ (Certificate valid for 4 months from this date)

**CERTIFICATE OF AFLATOXIN
SAMPLING AND ANALYSIS FOR CALIFORNIA ALMONDS
VOLUNTARY AFLATOXIN SAMPLING PLAN
USDA/AMS APPROVED LABORATORY**

CERTIFICATE NO.: **e14498**
SAMPLE NO.: _____

To Be Filled Out By Handler	
APPLICANT: Company Name: ABC - Handler TEST Contact: Sue Olson Address: 1150 9th Street Modesto CA 95354 Telephone: 847-875-5253 Fax: 252-795-9972	PRODUCT DESCRIPTION: Crop Year: 2009 Product Type: Blanchable Std 5% # of Cartons, Bins, etc.: 20x2200 lbs. Lot No./ID Marks: YTR567 Total Lot Size (lbs): 44000
SAMPLING AGENCY: In House <input checked="" type="checkbox"/> Third Party <input type="checkbox"/> Third Party Name and Address: _____ Shipping Notes: _____	SAMPLING INFORMATION: As a VASP participant, the memorandum of understanding (MOU) with the Almond Board of California has been signed, declaring that the almonds have been produced, handled, processed, packaged, and transported in line with good hygiene practices. From this consignment, representative incremental samples have been collected from throughout the lot to equal the aggregate weight of 20 kg., in accordance with the Commission Regulation (EC) No. 401/2006. The collected samples were submitted to the USDA/AMS-Approved Laboratory noted below. Date/Time Sampled: 02-04-2010 Destination (Country): European Union By: Sue Olson Sampling Agency Representative

To Be Filled Out By Laboratory	
USDA/AMS-APPROVED LABORATORY:	
Lab Location	Third Party Name and Address: _____ _____ Test Lab 123 test street Sacramento CA 95812

The representative incremental samples collected from the lot must all be mixed together to be sure that each sub-sample contains portions of the whole lot. Grinding should be accomplished by a method which not only reduces the particle size but also is effective in thoroughly mixing the particles to a homogenous grind and conforms to the USDA/AMS Laboratory Approval Program procedures.

Sample has been divided into 2x10kg subsamples. Each of the sub-samples has been individually ground and presented for analytical analysis. This sampling and analytical protocol are comparable to the parameters of Regulation (EC) 401/2006.

- Sample has been analyzed using HPLC with a limit of quantification (LOQ) of _____ppb for total Aflatoxin.

RESULTS:(ppb)	SUBSAMPLE 1	SUBSAMPLE 2	Date Sample Received: (mm-ss-yyyy) 00-00-0000
B1	_____	B1 _____	Date Sample Analyzed: (mm-ss-yyyy) 00-00-0000
B2	_____	B2 _____	
G1	_____	G1 _____	Date Sample Analyzed: (mm-ss-yyyy) 00-00-0000
G2	_____	G2 _____	
Total	_____	Total _____	

This is a USDA/AMS-Approved Laboratory for Aflatoxin Analysis in almonds. Official methods of the AOAC as approved by the USDA/AMS are used in all analyses unless previous in-laboratory validation studies shows minor modifications can be made to the analytical procedures as approved by the USDA/AMS to provide consistent equivalent aflatoxin results. Reported results are not corrected for recovery or expanded measurement of uncertainty. Reports are for the exclusive use of the applicant. We certify to the truth and accuracy of this report as applying to the samples tested only.

BY: _____ Signature, Authorized Lab Representative

Printed Name
CERTIFICATE DATE: **00-00-0000** (Certificate valid four months from issue)

ANNEX X: list of USDA approved laboratories performing the aflatoxin analysis in almonds in the frame of VASP

USDA Approved Labs March 03, 2010
Voluntary Aflatoxin Sampling Program
(VASP) Certificate Labs Page No. 1
Aflatoxin in Almonds Approved Laboratory Program

Advance Mycotoxin Lab
 16070 Wildwood Road
 Wasco, CA 93280
 Dona Stanfield
 Phone: 661-758-7790 ext. 807
 Email: aflalab@primexfarms.com
 Status: Approved
 Signatories: Dona Stanfield
 Blanca Rios
 Adriana Gonzalez
 Tiffany Weldin
 Mayra Castelo

AmCal Analytical Laboratories,
 6914 Road 160
 Earlimart, CA 93219
 Lizzette Medina
 Phone: 559-757-1085
 Email: amcalb@aol.com
 Status: Approved
 Signatories: Lizzette A. Medina
 Natacia Fleming
 Claudia Rivas

American Council for Food Safety & Quality / DFA of California
 1855 South Van Ness
 Fresno, CA 93721
 J. Michael Hurley
 Phone: 559-233-0604
 Email: mikehurley@dfaofca.com
 Status: Approved
 Signatories: J. Michael Hurley
 Thomas Jones
 Joni Bunnell
 Jim Kutschinski
 Kevin Willet
 Kasey Harper-Ferreria

Blue Diamond Growers
 P.O. Box 1768
 Sacramento, CA 95812
 Steven Phillips
 Phone: 916-329-3354
 Email: sphillips@bdgrowers.com
 Status: Approved
 Signatories: Steven Phillips
 Donna Dean-Zavala
 Jeffrey Vidanes
 Linda Quan
 Margaret Smith
 Adriana Moyo

BSK Analytical Laboratories
 1414 Stanislaus Street
 Fresno, CA 93706
 Alicia Del Carlo
 Phone: 559-497-2888
 Email: adelcarlo@bskinc.com
 Status: Approved
 Signatories: Maria Manuel
 Jeff Koelewyn
 Juli Adams
 Alicia Del Carlo
 Jason Botwright

Certified Laboratories, Inc.
 240 Riggs Avenue
 Merced, CA 95340
 Gordon Brock
 Phone: 866-915-5223
 Email: gbrock@800certlab.com
 Status: Approved
 Signatories: Martin Mitchell
 Gordon Brock
 Jaspreet Walia
 Tina Carrasco
 Shankar Bhattacharyya
 Desiree Lopez
 Steven Mitchell

USDA Approved Labs March 03, 2010
Voluntary Aflatoxin Sampling Program
(VASP) Certificate Labs Page No. 2

Aflatoxin in Almonds Approved Laboratory Program

Denele Analytical Inc.
 1232 South Ave.
 Turlock, CA 95380
 Scott Foster
 Phone: 209-634-9055
 Email: deneleanalytical@yahoo.com
 Status: Approved
 Signatories: Scott Foster
 Brenda Hayes
 Joe Mullinax

Food Safety & Process Technology
 5043 North Montpelier Road
 Denair, CA 95316-9608
 Rick Falkenberg
 Phone: 209-874-1971
 Email: rickf@fs-pt.com
 Status: Approved
 Signatories: Rick Falkenberg
 Humberto Vega
 Rebecca Schuller
 William Hawes
 Donna Yadron
 Richard Villegas
 Peyman Fatemi

Food Safety Net Services (FSNS)
 186 S. West Ave., Suite 104
 Fresno, CA 93706
 Paul Browning
 Phone: 559-443-1046
 Email: pbrowning@Food-SafetyNet.com
 Status: Approved
 Signatories: Paul Browning
 Mayra Gomez

IEH Laboratories and Consulting Group
 13646 Highway 33
 Lost Hills, CA 93249-9719
 Jorge Reprieto
 Phone: 661-797-6482
 Email: jorge@iehinc.com
 Status: Approved
 Signatories: Nora Enriquez
 Jorge Reprieto
 Michael Wolf
 Paul Slevkoff III

J.L. Analytical Services, Inc.
 217 Primo Way
 Modesto, CA 95358
 Michael Wolf
 Phone: 209-538-8111
 Email: mike@jlanalytical.com
 Status: Approved
 Signatories: Michael Wolf
 Pete Mostoufi
 Ernesto Madueno
 Amy Ballinger
 Amos Snider

Kerman Almond Lab / American Council for Food Safety & Quality / DFA of California
 1221 S. Madera Avenue
 Kerman, CA 93630
 Kevin Willet
 Phone: 559-842-8803
 Email: kevinw@agfoodsafety.org
 Status: Approved
 Signatories: J. Michael Hurley
 Thomas Jones
 Joni Bunnell
 Jim Kutschinski
 Kevin Willet
 Kasey Harper-Ferreria

**USDA Approved Labs
Voluntary Aflatoxin Sampling Program
(VASP) Certificate Labs**

March 03, 2010

Page No. 3

Aflatoxin in Almonds Approved Laboratory Program

Ntegra

1795 Cortina School Road
Arbuckle, CA 95912

Saul Aguilar

Phone: 530-473-2446

Email: ntegra@jlaglobal.com

Status: Approved

Signatories: Mike Jackson

Pam Smith

Saul Aguilar

Guadalupe Ibarra

John Waters

Silliker, Inc.

5262 Pirrone Court

Salida, CA 95368

Matt Dewitt

Phone: 209-549-7508

Email: Matt.Dewitt@silliker.com

Status: Approved

Signatories: Matt DeWitt

Terry Buchanan

Heather Fullmer