



NORWAY

SANITARY CERTIFICATE covering foodstuffs

NORWEGIAN
FOOD SAFETY
AUTHORITY

Reference number: _____

Country of dispatch: NORWAY

Competent authority: NORWEGIAN FOOD SAFETY AUTHORITY, N-2381 BRUMUNDDAL, NORWAY

Inspection body: NORWEGIAN FOOD SAFETY AUTHORITY, DISTRICT OFFICE

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I. Details identifying the foodstuffs

Nature of food:	Name of products(s):	Manufacturing plant:	Date of production or lot identification number(s):	Number of packages:	Net weight:
Sum:					

Temperature required during storage and transport: _____ °C

II. Origin of the foodstuffs

Food productions plant(s) and address: _____

Name and address of consignor: _____

Place of loading: _____

Date of departure: _____

Seal number/Identification of container: _____

III. Destination of the foodstuffs

The products are to be dispatched from: _____
(place of dispatch)

To: _____
(place of destination)

By the following means of transport: _____

Name of consignee and address at place of destination: _____

IV. Attestation

The undersigned official inspector hereby certifies that:

1. The plant is subject to supervision and inspection from the Norwegian Food Safety Authority.
2. The products are manufactured in compliance with official Norwegian Regulations and according to:
 - a. Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.
 - b. Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuff.
 - c. Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs
3. The products have been prepared, packed, stored and transported under good hygienic practice and an effective food safety control system, implemented within the context of HACCP system.
4. The products have been subjected to a general surveillance scheme including laboratory tests to validate the microbial quality.
5. The products may freely be sold in Norway and are fit for human consumption.

Done at _____
(Place)

on _____
(Date)

Seal¹ _____
(Signature of official inspector)

(Name and qualifications in capitals)

¹ The signature and the stamp must be in a colour different to that of the printing.