



Ministero della Salute

Direzione generale per l'igiene e la sicurezza degli alimenti e la nutrizione
Ufficio 2
Via Giorgio Ribotta 5- 00144 Roma

Trasmissione elettronica
N.
prot. DGISAN in Docsa/PEC

ASSESSORATI ALLA SANITA'
REGIONI E PROVINCIA AUTONOMA DI TRENTO
SERVIZI VETERINARI
LORO SEDI

ASSESSORATO ALL'AGRICOLTURA
PROVINCIA AUTONOMA DI BOLZANO
SEDE

E p.c.

Associazioni di Categoria – settore della pesca

ANCIT
ancit@conservieriittici.it

AMBASCIATA D'ITALIA
a RIAD
c.a Dott. Valerio Cendali Pignatelli
Primo Segretario
Dott.ssa Caterina Cardelli
Ufficio commerciale
Pec: amb.riad@cert.esteri.it

DGSAF
-Ufficio 1
SEDE

Oggetto: ARABIA SAUDITA- export dei prodotti della pesca. Procedura per inserimento delle aziende conserviere ittiche nella lista degli impianti abilitati ad esportare.

Si informa che le competenti Autorità dell'Arabia Saudita (SFDA), a seguito della richiesta di questo Ufficio, ci hanno comunicato, per il tramite della nostra Ambasciata a Riad, la loro disponibilità all'apertura del mercato anche per i prodotti della pesca verso questo Paese Terzo.

A seguito di tale possibilità, valutati i requisiti igienico-sanitari per l'esportazione dei prodotti della pesca contenuti nel Manuale redatto dalla SFDA nonché dei requisiti normativi indicati nell'apposito modello di certificazione per l'export è stata portata avanti da parte di questo Ufficio, con il supporto della nostra Ambasciata a Riad, una negoziazione che purtroppo non ha sortito gli effetti auspicati.

Pertanto, in attesa anche degli sviluppi del negoziato europeo, attualmente in corso, gestito dalla Commissione europea, si ritiene possibile l'apertura del mercato almeno per il settore delle conserve ittiche che riescono a soddisfare le richieste sanitarie e normative della Parte Saudita.

Gli stabilimenti che producono conserve a base di pesce che desiderano esportare verso l'Arabia Saudita i loro prodotti della pesca (conserve ittiche) dovranno essere inseriti nella lista degli impianti abilitati verso tale Paese da parte delle competenti autorità della *Saudi Food and Drug Authority* (SFDA).

Gli impianti interessati dovranno presentare domanda allo scrivente Ministero per il tramite delle Regioni e dei Servizi Veterinari territorialmente competenti. L'anzidetta richiesta conforme all'allegato 1, accompagnata dal relativo verbale di sopralluogo della ASL (allegato 2) che attesti l'idoneità dello stabilimento all'esportazione verso questo Paese Terzo, come da procedura 0023661-04/06/2018-DGISAN-MDS-P punto 1., e dalla tabella stabilimenti (all. 3) appositamente compilata, dovranno essere presentati sia tramite pec del MS (dgsan@postacert.sanita.it) sia all'indirizzo: a.garofano@sanita.it. Lo Scrivente ufficio provvederà alla verifica dei documenti trasmessi e all'invio della documentazione necessaria alle competenti Autorità saudite.

Gli stabilimenti potranno iniziare le esportazioni una volta ottenuta l'autorizzazione, ovvero, previa verifica del buon esito della domanda e della successiva pubblicazione nell'elenco degli impianti abilitati sul sito della SFDA (https://www.sFDA.gov.sa/en/list_countries).

Le condizioni sanitarie per l'esportazione dei prodotti della pesca richieste dall'Arabia Saudita sono riportate nell'Manuale della SFDA (all. 4) nonché nel modello di certificazione sanitaria redatto dalla Parte saudita (all. 5) che sarà pubblicato sul sito del Ministero al seguente indirizzo, della Sezione Veterinaria Internazionale:

<http://www.salute.gov.it/veterinariaInternazionale/paginaInternaMenuVeterinariaInternazionale.jsp>

Nel chiedere a codesti Assessorati di voler cortesemente informare di quanto sopra i Servizi veterinari delle ASL territorialmente competenti nonché Enti ed operatori interessati, si ringrazia per la collaborazione.

IL DIRETTORE GENERALE
(Dott. Massimo Casciello)

Referente:

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DGISAN-Uff.2
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ASL (Local Health Unit) _____

Indirizzo (address) _____

Recapiti: telefono (phone) _____ Telefax (fax) _____ e-mail _____

VERBALE DI SOPRALLUOGO PER L'ACCERTAMENTO DELL'IDONEITA' STRUTTURALE ED IGIENICO SANITARIA DEGLI STABILIMENTI (SURVEY RECORD FOR THE VERIFICATION OF STRUCTURAL AND SANITARY COMPLIANCE OF ESTABLISHMENTS)

DATA DEL SOPRALLUOGO (DATE OF THE SURVEY) ___ / ___ / _____

ISPETTORE INCARICATO (OFFICIAL VETERINARIAN IN CHARGE) : DR. _____

DITTA (Food company)	RAGIONE SOCIALE IMPRESA		
	DENOMINAZIONE SEDE OPERATIVA		
INDIRIZZO STABILIMENTO (Address)			
COMUNE (City)		PROVINCIA (Province)	
TELEFONO (Phone)	E-mail		
TIPOLOGIA DELLO STABILIMENTO (Production type)	(Codice Attività Sanco / Sanco Activity Code)		
NUMERO DI RICONOSCIMENTO CE (CE approval number)			
MOTIVAZIONE DELL'ISPEZIONE (Reason of the inspection)	(indicare il Paese Terzo / The Third Country involved)		

**VERIFICA DELLA DOCUMENTAZIONE
(VERIFICATION OF THE DOCUMENTS)**

CODICI (attribuire un codice per ogni oggetto di ispezione sotto elencato)
A: accettabile; U: non accettabile; 0: non ispezionato; NA: non applicabile

Codes (insert one code for each element of inspection)
A: acceptable; U: unacceptable; 0: not inspected; NA: not applicable

	GMP PROTOCOLLI (PROCEDURES)	Codice (Code)
1	Pulizia e disinfezione (<i>Cleaning and sanitation</i>)	
2	Controllo di potabilità delle acque (<i>Water supply</i>)	
3	Gestione dei rifiuti e sottoprodotti (<i>Waste and by products management</i>)	
4	Smaltimento delle acque reflue (<i>Plumbing and sewage disposal</i>)	
5	Controllo animali infestanti (<i>Pest control</i>)	
6	Formazione del personale (<i>Staff training</i>)	
7	Igiene del personale (<i>Staff hygiene</i>)	
8	Controllo temperature (<i>Temperature control</i>)	
9	Gestione del marchio di identificazione, Tracciabilità e ritiro dal mercato (<i>ID marks management, Product Traceability, Withdrawal and Recall</i>)	
10	Manutenzione (<i>Maintenance</i>)	
11	<p>Conoscenza e rispetto degli accordi, dei memorandum e della normativa del paese terzo verso il quale lo stabilimento esporta o ha richiesto di esportare i propri prodotti (<i>Knowledge and respect of the agreements, memorandum and regulation of the Third Country where the establishment is exporting or asked to export its own products</i>)</p> <p>Riportare gli estremi dell'accordo/memorandum/ normativa (<i>Write the data of the agreement/memorandum/regulation</i>):</p> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/>	

OSSERVAZIONI (NOTES)

	SSOP	Codice (Code)
1	Lo stabilimento ha un programma SSOP scritto <i>(There are written SSOP procedures)</i>	
2	La procedura include sanificazioni preoperative <i>(The procedures include pre-operating sanitation)</i>	
3	La procedura include sanificazioni operative <i>(The procedures include operating sanitation)</i>	
4	Le procedure preoperative includono (almeno) la pulizia delle superfici, di attrezzature ed utensili che vengono in diretto contatto con gli alimenti <i>(The procedures include (at least) the sanitation of surfaces, equipment and tools intended to come in contact with food)</i>	
5	La procedura indica la frequenza delle operazioni <i>(The procedures include the frequency of the operations)</i>	
6	La procedura identifica le persone responsabili per l'implementazione ed il mantenimento delle attività <i>(The procedures identify the persons in charge for the implementation and observance of the activities)</i>	
7	I registri/documenti relativi a queste procedure e ad ogni azione correttiva adottata sono mantenuti su base giornaliera <i>(The procedures provide for the use of daily records documenting sanitation and corrective actions)</i>	
8	La procedura è datata e firmata dalla persona che ha competenza generale sullo stabilimento <i>(The procedures are dated and signed by the person who has overall responsibility for the establishment)</i>	

OSSERVAZIONI (NOTES)

	HACCP	Codice (Code)
1	Lo stabilimento ha un diagramma di flusso che descrive le fasi del processo e il percorso del prodotto <i>(For each type of product, the plan includes a flowchart that describes process stages and the location of the product)</i>	
2	Lo stabilimento ha condotto un'analisi dei pericoli che include tutti i probabili pericoli per la sicurezza dell'alimento <i>(The plant performed a hazard analysis (HA) for all the production stages of each type of product which identifies all the hazards which may occur during the various stages of the production process(es) in order to guarantee the food safety)</i>	
3	L'analisi include la destinazione d'uso del prodotto o l'uso previsto a livello di Consumatore <i>(The analysis includes the destination of use of the product or the expected use of the product by the consumer)</i>	
4	Esiste un piano Haccp scritto per ogni prodotto ove l'analisi dei pericoli abbia evidenziato uno o più pericoli per la sicurezza dell'alimento che possono ragionevolmente verificarsi <i>(There is a written HACCP plan for each type of product in which the hazard analysis showed that one or more hazards for the food safety are reasonable likely to occur)</i>	
5	Tutti i pericoli identificati nell'HA sono inclusi nel piano Haccp; il piano specifica le misure di gestione per ogni pericolo identificato per la sicurezza dell'alimento <i>(All the hazards identified during the hazard analysis are included in the HACCP plan; the HACCP plan lists appropriate management measures for each identified hazard for the food safety)</i>	
6	In corrispondenza di ogni CCP identificato il piano specifica limiti critici, procedure di monitoraggio, frequenza del monitoraggio <i>(For each identified CCP, the plan specifies the parameters to be monitored, the respective critical limits, monitoring and verification procedures and their frequency)</i>	
7	Il piano descrive le azioni correttive da adottare nel caso in cui ci sia una deviazione dal limite critico <i>(The HACCP plan describes the corrective actions to be taken when the critical limits are not met)</i>	
8	Il piano Haccp elenca le procedure adottate dallo stabilimento per verificare che lo stesso sia implementato come previsto <i>(The HACCP plan lists the procedures taken by the establishment to verify that the plan is implemented as set)</i>	
9	Il piano Haccp è stato validato e viene revisionato con frequenza almeno annuale <i>(The HACCP plan has been validated and reassessed at least yearly)</i>	
10	Lo stabilimento mantiene le registrazioni del piano e documenta il monitoraggio dei CCP registrando valori reali ed osservazioni <i>(The record keeping of the plan provides for the monitoring of the CCPs registering the records with real values and observations)</i>	
11	Il piano Haccp è datato e firmato dal responsabile ultimo dello stabilimento <i>(The HACCP plan is dated and signed by the person who has overall responsibility for the establishment)</i>	
12	Lo stabilimento effettua e documenta, laddove richiesto dalla normativa del Paese terzo, la revisione dei documenti pre-shipment (pre-spedizione) <i>(The establishment performs and provides, when requested by the Third Country regulation, the pre-shipment review.)</i>	

OSSERVAZIONI (NOTES)

PIANO DI CAMPIONAMENTO (SAMPLING PLAN)		Codice (code)
1	Lo stabilimento ha una procedura scritta (<i>The establishment has a written procedure</i>)	
2	Il campionamento viene effettuato con la frequenza specificata nella procedura (<i>The frequency of sampling is in accordance with the procedure</i>)	
3	Il campionamento è effettuato con idonei metodi di prelievo (<i>The sampling is carried out with adequate sampling methods</i>)	
4	I campioni vengono prelevati con criteri di casualità (<i>The sampling is carried out with random criteria</i>)	
5	Sono effettuati campionamenti sulle superfici a contatto (<i>There is a sampling plan for food contact surfaces</i>)	
6	Sono effettuati campionamenti su prodotti (<i>There is a sampling plan for finished products</i>)	
7	Il laboratorio analizza i campioni utilizzando un metodo accreditato (<i>The laboratory analyses the samples using an accredited method</i>)	
8	I risultati delle analisi sono conservati per almeno 12 mesi (<i>The analyses results are kept for at least 12 months</i>)	
	Ricerca <i>E. coli</i> (<i>E.coli analysis</i>)	<input type="checkbox"/> si (yes) <input type="checkbox"/> no
	Ricerca della <i>Salmonella</i> (<i>Salmonella analysis</i>)	<input type="checkbox"/> si (yes) <input type="checkbox"/> no
	Ricerca della <i>Listeria</i> (<i>Listeria analysis</i>)	<input type="checkbox"/> si (yes) <input type="checkbox"/> no
	Ricerca della CBT (<i>Total bacterial count analysis</i>)	<input type="checkbox"/> si (yes) <input type="checkbox"/> no
	Ricerca delle enterobatteriacee (<i>Enterobacteriaceae analysis</i>)	<input type="checkbox"/> si (yes) <input type="checkbox"/> no
	Altre ricerche (specificare) (<i>Other analysis -specify-</i>)	<input type="checkbox"/> si (yes) <input type="checkbox"/> no

OSSERVAZIONI (NOTES)

L'esito del sopralluogo è:
(The outcome of the survey is):

FAVOREVOLE (*favorable*)

FAVOREVOLE CONDIZIONATO (*conditioned*) la ditta deve provvedere a risolvere le non conformità evidenziate (*the company must provide in order to solve the non compliances found*)

L'emissione di un giudizio favorevole condizionato costituisce provvedimento di "sospensione" del procedimento ai sensi della legge 214/1990 fino al termine indicato per la risoluzione delle nc evidenziate

NON FAVOREVOLE (*not favorable*)

L'emissione di un giudizio non favorevole costituisce provvedimento di "conclusione" del procedimento ai sensi della legge 214/1990);

GIUDIZIO COMPLESSIVO (*OVERALL JUDGMENT*)

PROPOSTA (*PROPOSAL*)

DATA (*date*),

L'ISPETTORE VETERINARIO

(*First and last name of the Official Veterinarian in charge*)

FIRMA DEL RESPONSABILE DELLA DITTA

(*Signature of the Establishment Responsible*)

CONTROLLO UFFICIALE (official control)	Codice (Code)			
CLASSIFICAZIONE DELLO STABILIMENTO IN BASE AL RISCHIO <i>(Risk based classification of the establishment)</i>				
CONTROLLO UFFICIALE IN BASE ALLA CLASSIFICAZIONE DELLO STABILIMENTO <i>(Official control related to the classification of the establishment)</i> NUMERO DI CONTROLLI / SUPERVISIONI PREVISTI NELL'ANNO IN CORSO <i>(Number of controls/supervisions for the ongoing year)</i>	CONTROLLI <i>(Controls)</i>	SUPERVISIONI <i>(Supervisions)</i>		
CONTROLLI EFFETTUATI NELL'ANNO IN CORSO <i>(Controls performed during the year)</i>	CONTROLLI <i>(Controls)</i>	SUPERVISIONI <i>(Supervisions)</i>		
NUMERO DI NON CONFORMITA' RISCONTRATE NELL'ANNO IN CORSO <i>(Number of non compliances found during the year)</i>	RISOLTE <i>(Solved)</i>	IN ATTESA DI AZIONE CORRETTIVA <i>(Waiting for corrective actions)</i>		
NUMERO CAMPIONAMENTI PER ANALISI DI LABORATORIO NELL'ANNO IN CORSO <i>(Number of sampling for lab analyses during the year)</i>	NUMERO TOTALE <i>(Total No.)</i>	IN ATTESA DI ESITO <i>(Waiting for the result)</i>	ESITO FAVOREVOLE <i>(Favorable outcome)</i>	ESITO SFAVOREVOLE <i>(Not favorable outcome)</i>

Health Certificate for Export of Products of Aquatic Animal Origin to the Kingdom of Saudi Arabia (KSA)

الشهادة صحية لتصدير المنتجات البحرية ذات أصل حيواني إلى المملكة العربية السعودية

I.1	Consignor (Exporter) Name Address	المرسل (المصدر) الاسم العنوان	I.2	Certificate Reference No. Place of Issue Date of Issue	الرقم المرجعي للشهادة الصحية مكان الإصدار تاريخ الإصدار				
I.4	Consignee (importer) Name Address	المرسل إليه (المستورد) الاسم العنوان	I.3	Competent/Certifying Authority Address العنوان					
			I.5	Country of origin بلد المنشأ	ISO code* رمز الأيزو				
			I.6	Country of Destination بلد الوصول	ISO code* رمز الأيزو				
I.7	Producer/Slaughterhouse Est. Name Address	الشركة الصانعة/المسلخ الاسم العنوان	I.8	Packing Est. (if applicable) Name Address	الشركة المعبأة (إن وجد) الاسم العنوان				
I.9	Border of Entry/Country of Destination	بلد الوصول /منفذ الدخول	I.10	Border of Loading/Country of Dispatch	بلد المغادرة/موقع التحميل				
I.11	Means of transport/conveyance By Air By Sea	وسيلة النقل <input type="checkbox"/> جوي <input type="checkbox"/> بحري	I.12	Vehicle Identification No. رقم التعريف/هوية وسيلة النقل					
			I.13	Temperature of Food product Chilled Frozen درجة حرارة حفظ المادة الغذائية مبرد مجمد					
I.14	Commodities Certified for: Other <input type="checkbox"/> أخرى After Further Process <input type="checkbox"/> بعد معالجة إضافية		تم ترخيص البضائع لاستخدامها في: Human Consumption Directly: <input type="checkbox"/> الاستهلاك الأدمي مباشرة:						
I.15	Identification of the Food Products				توصيف وتصنيف الأغذية				
	Name & Description of Food	HS-Code	Species (Scientific name)	Brand Name	Production Date	Expiry Date	No Packages	Batch No	Total Weight
	اسم ووصف المادة الغذائية	بند التعريف الجمركية	الفصيلة (الاسم العلمي)	العلامة التجارية	تاريخ الإنتاج	تاريخ الانتهاء	عدد الطرود	رقم التشغيل	الوزن الكلي
1.16	Health Attestation: A. General Requirements;				الإفادة الصحية: أ. متطلبات عامة				
1.	The products of aquatic animal origin are safe and fit for human consumption.				أن المنتجات البحرية سليمة (آمنة) وصالحة للاستهلاك الأدمي.				
2.	The products of aquatic animal origin are derived from non-toxic species that do not cause any sign of disease.				أن مصدر المنتجات البحرية ذات الأصل الحيواني من فصائل غير سامة ولا تسبب أي علامات مرضية.				
3.	Where aquatic animals are grown in farms or aquaculture production areas, hygiene requirements are under the control of the competent authority of the country of origin.				في حال تربية الأحياء البحرية ذات الأصل الحيواني ضمن مزارع أو مناطق إنتاج بحرية، فإن هذه المناطق خاضعة للرقابة على المتطلبات الصحية من قبل الجهة الرقابية المختصة في بلد المنشأ.				
4.	The aquatic animals have been fed from feed that is produced in compliance with GMP & HACCP principles or its equivalent and is free from any physical, chemical or biological contaminants that are prohibited internationally.				تم تغذية الأحياء البحرية ذات الأصل الحيواني على أعلاف صنعت وفقاً لمتطلبات التصنيع الجيد ونظام تحليل المخاطر والتحكم بالنقاط الحرجة أو ما يكافؤه وخالية من أية ملوثات فيزيائية أو كيميائية أو بيولوجية محظورة دولياً.				
5.	The products of aquatic animal origin were handled in an establishment that has been subjected to inspection by the competent authority of the country of origin and implements a food safety management system based on HACCP principles or an equivalent system.				تم إجراء عمليات تداول المنتجات البحرية ذات الأصل الحيواني في منشأة خاضعة للرقابة من قبل الجهة الرقابية المختصة في بلد المنشأ، وتطبق نظام إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثلها.				
6.	The products of aquatic animal origin has been derived from healthy animals that have no apparent evidence of any contagious and/or infectious disease as listed by (OIE).				أن المنتجات البحرية المعدة للاستهلاك الأدمي لم تظهر عليها أعراض الأمراض المعدية و/أو الوبائية والمتضمنة في قوائم المنظمة الدولية للصحة الحيوانية (OIE).				
7.	The aquatic animals which have never been fed with animal protein (with the exception of fish meals from different species than the cultured one), including meat, bone meal, greaves, or any other sources prohibited by the Islamic Sharia such as blood or derivatives of porcine.				أن الأحياء البحرية ذات الأصل الحيواني لم تتغذ على أعلاف تحتوي على بروتين حيواني (باستثناء مسحوق السمك شريطة أن لا يكون من أسماك مستزرعة من نفس الجنس) بما في ذلك اللحم ومسحوق العظام والدهون المجففة أو أي مادة تتعارض مع الشريعة الإسلامية مثل مشتقات الخنزير أو الدم.				
8.	The aquatic animals were not bred genetically modified or engineered in a way that does not occur naturally by multiplication and /or natural recombination.				أن تكون الأحياء البحرية غير محورة وراثياً أو تم الحصول عليها عن طريق استخدام التقنية الحيوية الحديثة.				
9.	The products of aquatic animal origin have been and handled in accordance with GSO 1694				تم تداول المنتجات البحرية ذات الأصل الحيواني وفق الطرق الصحية السلمية بما يتوافق مع المواصفة القياسية الخليجية GSO 1694				
10.	The water (including the ice) use to process or transport the aquatic animals or its products is not contaminated with the pathogenic agent and comply with technical regulation GSO 149, and the processing prevents cross contamination of The products of aquatic				الماء المستخدم في تصنيع ونقل الأحياء البحرية ومنتجاتها (يشمل ذلك الثلج) لا يحتوي على ملوثات ومطابق للائحة الفنية الخليجية GSO 149، كما أن الإنتاج يضمن عدم التلوث الخلطي للأحياء البحرية ومنتجاتها				

	animal origin.	
11.	The products of aquatic animal origin satisfies the conditions laid down in technical regulation GSO 1016 on microbiological criteria for foodstuffs.	أن المنتجات البحرية ذات الأصل الحيواني مطابقة للائحة الفنية الخليجية رقم GSO 1016 الحدود الميكروبيولوجية للسلع والمواد الغذائية.
12.	The products of aquatic animal origin satisfies the conditions laid down in technical regulation GSO 2481 on Maximum Residues Limits (MRLs) of Veterinary Drugs In Food.	أن المنتجات البحرية ذات الأصل الحيواني للائحة الفنية الخليجية رقم GSO 2481 الحدود القصوى المسموح بها من بقايا الأدوية البيطرية في الأغذية.
13.	The products of aquatic animal origin has been obtained separate from meat not conforming to the requirements set out in this certificate during all stages of its production, transport and storage.	تم إنتاج المنتجات البحرية ذات الأصل الحيواني بمعزل تام عن أي منتج لا يتوافق مع المتطلبات المنصوص عليها في هذه الشهادة خلال جميع مراحل الإنتاج والنقل والتخزين.
14.	B1: Fish <input type="checkbox"/> The fish originate from a country/territory zone declared free from (EHN, IHN, KHV, RSIV, SVCV, VHS, VHSV, SAV, ISAV, infection with <i>A. invadans</i> , or infection with <i>G. salaris</i>), in accordance with the relevant OIE Standard by the competent authority; or have been passed the following: 1. inactivation of the pathogenic agent according to OIE recommendation (Aquatic Animal Health Code); or 2. In the case of importation of fish fillets or steaks, which have been prepared and packaged for retail trade, the product should be (frozen or chilled).	ب1: الأسماك <input type="checkbox"/> أن مصدر الأسماك من دولة / مقاطعة أو منطقة خالية من الإصابة بأي من (EHN, IHN, KHV, RSIV, SVCV, VHS, VHSV, SAV, ISAV, infection with <i>A. invadans</i> , or infection with <i>G. salaris</i>) بما يتوافق مع متطلبات ما يعينها من مواصفات المنظمة العالمية للصحة الحيوانية أو أن تكون الأسماك خضعت للإجراءات التالية: 1- تم تعطيل مسبب المرض وفقاً لما ورد في توصيات المنظمة العالمية للصحة الحيوانية (OIE). كود الأحياء المائية، أو: 2- في حال استيراد فليبه السمك أو شرائح السمك فإنه يجب أن يكون مجمد أو مبرد.
15.	Fish in compliance with the following technical regulation: For chilled fish GSO 380 For frozen fish GSO 1753 For frozen fish fillets GSO 1406	أن الأسماك مطابقة للوائح الفنية الخليجية التالية: GSO 380 للأسماك المبردة GSO 1753 للأسماك المجمدة GSO 1406 شرائح الأسماك المجمدة
16.	B2: crustaceans <input type="checkbox"/> The crustaceans originate from a country/territory zone declared free from (WSD), (YHD), (TS), (IHHN), (IMN), (NHP), or (WTD) in accordance with the relevant OIE Standard by the Competent authority; or have been passed the following: 1. inactivation of the pathogenic agent according to OIE recommendation (Aquatic Animal Health Code); or 2. In the case of importation of shrimp, which have been prepared and packaged for retail trade, the product should be frozen peeled shrimp or decapod crustaceans (shell off, head off).	ب2: القشريات <input type="checkbox"/> أن مصدر القشريات من دولة / مقاطعة أو منطقة خالية من كل من (مرض البقع البيضاء في الروبيان، مرض الرأس الأصفر في الروبيان، مرض متلازمة تورنا في الروبيان، فيروس النخر الجلدي الدموي، مرض نخر العضلات، مرض النخر الكبدي البكتريسي، مرض الذيل الأبيض بما يتوافق مع متطلبات ما يعينها من مواصفات المنظمة العالمية للصحة الحيوانية، أو أن تكون القشريات خضعت للإجراءات التالية: 1- تم تعطيل مسبب المرض وفقاً لما ورد في توصيات المنظمة العالمية للصحة الحيوانية (OIE). كود الأحياء المائية، أو: 2- في حال كون القشريات (روبيان) فإنه يكون من روبيان مجمد منزوع القشرة والرأس ومحضر للأغراض التجارية.
17.	Shrimp in compliance with the following technical regulation: For chilled shrimp GSO 1361 For frozen shrimp GSO 582	أن الروبيان مطابق للوائح الفنية الخليجية التالية: GSO1361 للروبيان المبرد GSO 582 للروبيان المجمد
18.	B3: Molluscs <input type="checkbox"/> The Molluscs originate from a country/territory zone declared free from (infection with AbHV, infection with <i>B. exitiosa</i> , infection with <i>B. ostreae</i> , infection with <i>M. refringens</i> , infection with <i>P. marinus</i> , infection with <i>P. olseni</i> , or infection with <i>X. californiensis</i>), in accordance with the relevant OIE Standard by the Competent authority; or have been passed the following: 1. inactivation of the pathogenic agent according to OIE recommendation (Aquatic Animal Health Code); or 2. in the case of importation of the following commodities that have been prepared and packaged for retail trade: • off the shell and eviscerated abalone meat ; • Mollusc meat • half-shell oysters; the product should be (chilled or frozen).	ب3: الرخويات <input type="checkbox"/> أن مصدر الرخويات من دولة / مقاطعة أو منطقة خالية من الإصابة بأي من (<i>X. californiensis</i> , <i>P. marinus</i> , <i>B. ostreae</i> , <i>B. exitiosa</i> , <i>P. olseni</i> , <i>M. refringens</i> , <i>AbHV</i>) بما يتوافق مع متطلبات ما يعينها من مواصفات المنظمة العالمية للصحة الحيوانية، أو أن تكون الرخويات خضعت للإجراءات التالية: 1- تم تعطيل مسبب المرض وفقاً لما ورد في توصيات المنظمة العالمية للصحة الحيوانية (OIE). كود الأحياء المائية، أو: 2- في حال استيراد أحد المنتجات التالية: • الحلزونة البحرية (أذن البحر) منزوعة القشرة. • لحوم الرخويات • المحار بنصف قشرة. يجب أن يكون مبرد أو مجمد.
19.	The products of aquatic animal origin has been obtained from territory/state [name]	تم إنتاج المنتجات البحرية ذات الأصل الحيواني من المقاطعة/ ولاية [اسم المقاطعة]
20.	I the undersigned, authorized person, certify that the good described above meets all the requirements mentioned in this certificate.	أنا الموقع أدناه المسؤول المختص أفيد بأن البضاعة الواردة أوصافها أعلاه تستوفي جميع الشروط الصحية الواردة في الشهادة.
	Authorized officer Name & Position Name of the Responsible Department Official Stamp Date:	اسم ووظيفة الشخص المختص اسم الإدارة التي يتبع لها الختم الرسمي التاريخ:

CARTA INTESTATA DITTA

Ministero della Salute
DGISAN Uff 2

per tramite di A.S.L.

Regione / Prov. Autonoma.....

DOMANDA DI ISCRIZIONE NELLA LISTA PER L'EXPORT VERSO L'ARABIA SAUDITA

Il sottoscritto, rappresentante della Ditta
con sede legale a () in via n°, con la presente chiede
che lo stabilimento sito a () in via n°
venga iscritto nella lista degli impianti autorizzati all'export verso l'Arabia Saudita.

In merito ricorda che il medesimo stabilimento possiede i seguenti numeri di riconoscimento:

E che intende produrre per l'esportazione verso l'Arabia Saudita i seguenti prodotti (categorie di prodotti):

- conserve ittiche
- Prodotti della pesca

Allega inoltre alla presente la seguente documentazione:

- Verbale di sopralluogo di idoneità dello stabilimento;

Distinti saluti.

Luogo, data

Il rappresentante della Ditta (nome – funzione)

.....

المنشآت المعتمدة لدى الهيئة العامة للغذاء والدواء لتصدير الأسماك والأحياء المائية ومنتجاتها من إلى المملكة العربية السعودية
 List of Italian approved Establishments for the Export of **Fish and Aquatic Products** to the **Kingdom of Saudi Arabia**

.././2021

No.	Approval Number	Name	City/town	Region	Activity*	Facility^	Type**	Scientific name of fish	Trade Name of fish	Date listed	note	Status
1												
2												
3												
4												
5												
6												
7												
8												
9												
10												
Activity*	Freezing (FR) - Chilling (CH) - Sorting/Packing (S/P)											
Facility^	CS (cold store) - Processing Plant (PP)											
Type**	WI (wild catch) – AQ (aquaculture)											