**USA COMMENTS IN RED FONT**

**Annex 19. Item 8.4.3. – Articles 10.X.3. for Fish disease-specific chapters**

CHAPTER 10.1.

INFECTION WITH EPIZOOTIC HAEMATOPOIETIC NECROSIS VIRUS

[…]

Article 10.1.3.

Measures for the importation or transit of aquatic animal products for any purpose regardless of the infection with EHNV status of the exporting country, zone or compartment

The [*aquatic animal products*](#_bookmark13) listed below have been assessed as meeting the criteria for safety of [*aquatic animal*](#_bookmark13)[*products*](#_bookmark13) in accordance with Article [5.4.1.](#_bookmark218) When authorising the importation or transit of these [*aquatic animal products*](#_bookmark13), [*Competent Authorities*](#_bookmark38) should not require any [*sanitary measures*](#_bookmark109) related to EHNV, regardless of the EHNV status of the [*exporting country*](#_bookmark57), [*zone*](#_bookmark138) or [*compartment*](#_bookmark36):

1) [*aquatic animal products*](#_bookmark13) that have been subjected to a heat treatment sufficient to attain a core temperature of at least 60°C for at least 15 minutes, or a time/temperature equivalent that inactivates EHNV;

~~2) mechanically dried eviscerated fish that has been subjected to a heat treatment sufficient to attain a core temperature of at least 60°C for at least 15 minutes, or a time/temperature equivalent that inactivates EHNV;~~

~~3~~2) fish [*meal*](#_bookmark87) that has been subjected to a heat treatment sufficient to attain a core temperature of at least 60°C for at least 15 minutes, or a time/temperature equivalent that inactivates EHNV;

~~4~~3) fish oil;

~~5~~4) fish skin leather.

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CHAPTER 10.2.

INFECTION WITH *APHANOMYCES INVADANS*

(epizootic ulcerative syndrome)

[…]

Article 10.2.3.

Measures for the importation or transit of aquatic animal products for any purpose regardless of the infection with *A. invadans* status of the exporting country, zone or compartment

The *aquatic animal products* listed below have been assessed as meeting the criteria for safety of *aquatic animal products* in accordance with Article 5.4.1. When authorising the importation or transit of these *aquatic animal products*, *Competent Authorities* should not require any *sanitary measures* related to *A. invadans*, regardless of the infection with *A. invadans* status of the exporting *country*, *zone* or *compartment*:

1) *aquatic animal products* that have been subjected to a heat treatment sufficient to attain a core temperature of at least ~~60~~100°C for at least ~~five~~one minute~~s~~, or a time/temperature equivalent that inactivates *A. invadans*;

~~2) mechanically dried eviscerated fish that have been subjected to a heat treatment sufficient to attain a core temperature of at least 60°C for at least five minutes, or a time/temperature equivalent that inactivates~~ *~~A. invadans~~*~~;~~

~~3~~2) fish meal that has been subjected to a heat treatment sufficient to attain a core temperature of at least ~~60~~100°C for at least ~~five~~one minute~~s~~, or a time/temperature equivalent that inactivates *A. invadans*;

~~4~~3) fish oil;

54) frozen eviscerated fish.

65) frozen fish fillets or steaks.

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CHAPTER 10.3.

INFECTION WITH *GYRODACTYLUS SALARIS*

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Article 10.3.3.

Measures for the importation or transit of aquatic animal products for any purpose regardless of the infection with *G. salaris* status of the exporting country, zone or compartment

The [*aquatic animal products*](#_bookmark13) listed below have been assessed as meeting the criteria for safety of [*aquatic animal*](#_bookmark13)[*products*](#_bookmark13) in accordance with Article [5.4.1.](#_bookmark218) When authorising the importation or transit of these [*aquatic animal products*](#_bookmark13), [*Competent Authorities*](#_bookmark38) should not require any [*sanitary measures*](#_bookmark109) related to *G. salaris*, regardless of the *G. salaris* status of the [*exporting country*](#_bookmark57), [*zone*](#_bookmark138) or [*compartment*](#_bookmark36):

1) [*aquatic animal products*](#_bookmark13) that have been ~~heat treated and are hermetically sealed~~subjected to a heat treatment sufficient to attain a core temperature of at least 40°C for at least one minute, or a time/temperature equivalent that inactivates *G. salaris*;

~~2) mechanically dried eviscerated fish;~~

~~3~~2) naturally dried eviscerated fish (i.e., sun-dried or wind-dried);

**RATIONALE:** A comma is inserted as a grammatical correction.

~~4~~3) frozen eviscerated fish that have been subjected to minus 18°C or lower temperatures;

~~5~~4) frozen fish fillets or steaks that have been subjected to minus 18°C or lower temperatures;

~~6~~5) chilled eviscerated fish that have been harvested from seawater with a salinity of at least 25 parts per thousand (ppt);

~~7~~6) chilled fish fillets or steaks derived from fish that have been harvested from seawater with a salinity of at least 25 ppt;

~~8~~7) chilled fish products from which the skin, fins and gills have been removed using a process that mitigates potential contamination of the chilled fish products;

**RATIONALE:** To ensure that the risk of contamination is mitigated.

~~9~~8) non-viable fish roe;

~~10~~9) fish oil;

~~11~~10) fish [*meal*](#_bookmark87);

~~12~~11) fish skin leather.

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CHAPTER 10.4.

INFECTION WITH INFECTIOUS SALMON ANAEMIA VIRUS

[…]

Article 10.4.3.

Measures for the importation or transit of aquatic animal products for any purpose regardless of the infection with ISAV status of the exporting country, zone or compartment

In this article, all statements referring to ISAV include HPR deleted ISAV and HPR0 ISAV.

The [*aquatic animal products*](#_bookmark13) listed below have been assessed as meeting the criteria for safety of [*aquatic animal*](#_bookmark13)[*products*](#_bookmark13) in accordance with Article [5.4.1.](#_bookmark218) When authorising the importation or transit of these [*aquatic animal products*](#_bookmark13), [*Competent Authorities*](#_bookmark38) should not require any [*sanitary measures*](#_bookmark109) related to ISAV, regardless of the ISAV status of the [*exporting country*](#_bookmark57), [*zone*](#_bookmark138) or [*compartment*](#_bookmark36):

1) [*aquatic animal products*](#_bookmark13) that have been subjected to a heat treatment sufficient to attain a core temperature of at least 56°C for at least five minutes, or a time/temperature equivalent that inactivates ISAV;

~~2)~~ ~~mechanically dried eviscerated fish that have been subjected to a heat treatment sufficient to attain a core temperature of at least 56°C for at least five minutes, or a time/temperature equivalent that inactivates ISAV;~~

~~3~~2) fish [*meal*](#_bookmark87) that has been subjected to a heat treatment sufficient to attain a core temperature of at least 56°C for at least five minutes, or a time/temperature equivalent that inactivates ISAV;

~~4~~3) fish oil;

~~5~~4) fish skin leather.

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CHAPTER 10.5.

INFECTION WITH SALMONID ALPHAVIRUS

[…]

Article 10.5.3.

Measures for the importation or transit of aquatic animal products for any purpose regardless of the infection with SAV status of the exporting country, zone or compartment

The [*aquatic animal products*](#_bookmark13) listed below have been assessed as meeting the criteria for safety of [*aquatic animal*](#_bookmark13)[*products*](#_bookmark13) in accordance with Article [5.4.1.](#_bookmark218) When authorising the importation or transit of these [*aquatic animal products*](#_bookmark13), [*Competent Authorities*](#_bookmark38) should not require any [*sanitary measures*](#_bookmark109) related to SAV, regardless of the SAV status of the [*exporting country*](#_bookmark57), [*zone*](#_bookmark138) or [*compartment*](#_bookmark36):

1) *aquatic animal products* that have been subjected to a heat treatment sufficient to attain a core temperature of at least 60°C for at least 60 minutes, or a time/temperature equivalent that inactivates SAV;

~~2) mechanically dried eviscerated fish that have been subjected to a heat treatment sufficient to attain a core temperature of at least 60°C for at least 60 minutes, or a time/temperature equivalent that inactivates SAV;~~

~~3~~2) fish *meal* that has been subjected to a heat treatment sufficient to attain a core temperature of at least 60°C for at least 60 minutes or a time/temperature equivalent that inactivates SAV;

~~4~~3) fish oil;

~~54~~) fish skin leather.

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CHAPTER 10.6.

INFECTION WITH INFECTIOUS HAEMATOPOIETIC NECROSIS VIRUS

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Article 10.6.3.

Measures for the importation or transit of aquatic animal products for any purpose regardless of the infection with IHNV status of the exporting country, zone or compartment

The [*aquatic animal products*](#_bookmark13) listed below have been assessed as meeting the criteria for safety of [*aquatic animal*](#_bookmark13)[*products*](#_bookmark13) in accordance with Article [5.4.1.](#_bookmark218) When authorising the importation or transit of these [*aquatic animal products*](#_bookmark13), [*Competent Authorities*](#_bookmark38) should not require any [*sanitary measures*](#_bookmark109) related to IHNV, regardless of the IHNV status of the [*exporting country*](#_bookmark57), [*zone*](#_bookmark138) or [*compartment*](#_bookmark36):

1) *aquatic animal products* that have been subjected to a heat treatment sufficient to attain a core temperature of at least 90°C for at least 30 seconds, or a time/temperature equivalent that inactivates IHNV;

~~2)~~ ~~mechanically dried eviscerated fish that have been subjected to a heat treatment sufficient to attain a core temperature of at least 90°C for at least 30 seconds, or a time/temperature equivalent that inactivates IHNV;~~

~~3~~2) fish *meal* that has been subjected to a heat treatment sufficient to attain a core temperature of at least 90°C for at least 30 seconds, or a time/temperature equivalent that inactivates IHNV;

~~4~~3) fish oil;

~~5~~4) fish skin leather.

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CHAPTER 10.7.

INFECTION WITH KOI HERPESVIRUS

[…]

Article 10.7.3.

Measures for the importation or transit of aquatic animal products for any purpose regardless of the infection with KHV status of the exporting country, zone or compartment

The [*aquatic animal products*](#_bookmark13) listed below have been assessed as meeting the criteria for safety of [*aquatic animal*](#_bookmark13)[*products*](#_bookmark13) in accordance with Article [5.4.1.](#_bookmark218) When authorising the importation or transit of these [*aquatic animal products*](#_bookmark13), [*Competent Authorities*](#_bookmark38) should not require any [*sanitary measures*](#_bookmark109) related to KHV, regardless of the KHV status of the [*exporting country*](#_bookmark57), [*zone*](#_bookmark138) or [*compartment*](#_bookmark36):

1) *aquatic animal products* that have been subjected to a heat treatment sufficient to attain a core temperature of at least 50°C for at least ~~three~~one minute~~s~~, or a time/temperature equivalent that inactivates KHV;

~~2)~~ ~~mechanically dried eviscerated fish that have been subjected to a heat treatment sufficient to attain a core temperature of at least 50°C for at least three minutes, or a time/temperature equivalent that inactivates KHV;~~

~~3~~2) fish *meal* that has been subjected to a heat treatment sufficient to attain a core temperature of at least 50°C for at least ~~three~~one minute~~s~~, or a time/temperature equivalent that inactivates KHV;

~~4~~3) fish oil.

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CHAPTER 10.8.

INFECTION WITH RED SEA BREAM VIRUS

[…]

Article 10.8.3.

Measures for the importation or transit of aquatic animal products for any purpose regardless of the infection with RSIV status of the exporting country, zone or compartment

The [*aquatic animal products*](#_bookmark13) listed below have been assessed as meeting the criteria for safety of [*aquatic animal*](#_bookmark13)[*products*](#_bookmark13) in accordance with Article [5.4.1.](#_bookmark218) When authorising the importation or transit of these [*aquatic animal products*](#_bookmark13), [*Competent Authorities*](#_bookmark38) should not require any [*sanitary measures*](#_bookmark109) related to RSIV, regardless of the RSIV status of the [*exporting country*](#_bookmark57), [*zone*](#_bookmark138) or [*compartment*](#_bookmark36):

1) *aquatic animal products* that have been subjected to a heat treatment sufficient to attain a core temperature of at least 56°C for at least 30 minutes, or a time/temperature equivalent that inactivates RSIV;

~~2)~~ ~~mechanically dried eviscerated fish that have been subjected to a heat treatment sufficient to attain a core temperature of at least 56°C for at least 30 minutes, or a time/temperature equivalent that inactivates RSIV;~~

~~3~~2) fish *meal* that has been subjected to a heat treatment sufficient to attain a core temperature of at least 56°C for at least 30 minutes, or a time/temperature equivalent that inactivates RSIV;

~~4~~3) fish oil;

~~5~~4) fish skin leather.

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CHAPTER 10.9.

INFECTION WITH SPRING VIRAEMIA OF CARP VIRUS

[…]

Article 10.9.3.

Measures for the importation or transit of aquatic animal products for any purpose regardless of the infection with SVCV status of the exporting country, zone or compartment

The [*aquatic animal products*](#_bookmark13) listed below have been assessed as meeting the criteria for safety of [*aquatic animal*](#_bookmark13)[*products*](#_bookmark13) in accordance with Article [5.4.1.](#_bookmark218) When authorising the importation or transit of these [*aquatic animal products*](#_bookmark13), [*Competent Authorities*](#_bookmark38) should not require any [*sanitary measures*](#_bookmark109) related to SVCV, regardless of the SVCV status of the [*exporting country*](#_bookmark57), [*zone*](#_bookmark138) or [*compartment*](#_bookmark36):

1) *aquatic animal products* that have been subjected to a heat treatment sufficient to attain a core temperature of at least ~~90~~60°C for at least 60 ~~seconds~~minutes, or a time/temperature equivalent inactivates SVCV;

~~2)~~ ~~mechanically dried eviscerated fish that have been subjected to a heat treatment sufficient to attain a core temperature of at least 90°C for at least 60 seconds, or a time/temperature equivalent that inactivates SVCV;~~

~~3~~2) fish *meal* that has been subjected to a heat treatment sufficient to attain a core temperature of at least ~~90~~60°C for at least 60 ~~seconds~~minutes, or a time/temperature equivalent that inactivates SVCV;

~~4~~3) fish oil.

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CHAPTER 10.10.

INFECTION WITH VIRAL HAEMORRHAGIC SEPTICAEMIA VIRUS

[…]

Article 10.10.3.

Measures for the importation or transit of aquatic animal products for any purpose regardless of the infection with VHSV status of the exporting country, zone or compartment

The [*aquatic animal products*](#_bookmark13) listed below have been assessed as meeting the criteria for safety of [*aquatic animal*](#_bookmark13)[*products*](#_bookmark13) in accordance with Article [5.4.1.](#_bookmark218) When authorising the importation or transit of these [*aquatic animal products*](#_bookmark13), [*Competent Authorities*](#_bookmark38) should not require any [*sanitary measures*](#_bookmark109) related to VHSV, regardless of the VHSV status of the [*exporting country*](#_bookmark57), [*zone*](#_bookmark138) or [*compartment*](#_bookmark36):

1) *aquatic animal products* that have been subjected to a heat treatment sufficient to attain a core temperature of at least ~~90~~60°C for at least 60 ~~seconds~~minutes, or a time/temperature equivalent that inactivates VHSV;

~~2) mechanically dried eviscerated fish that have been subjected to a heat treatment sufficient to attain a core temperature of at least 90°C for at least 60 seconds, or any a time/temperature equivalent that inactivates VHSV;~~

~~3~~2) fish *meal* that has been subjected to a heat treatment sufficient to attain a core temperature of at least ~~90~~60°C for at least 60 ~~seconds~~minutes, or a time/temperature equivalent that inactivates VHSV;

~~4~~3) naturally dried, eviscerated fish (i.e., sun-dried or wind-dried);

**RATIONALE:** A comma is inserted as a grammatical correction.

~~5~~4) fish oil;

~~6~~5) fish skin leather.

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