



DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS  
THE SCOTTISH GOVERNMENT - RURAL DIRECTORATE  
WELSH ASSEMBLY GOVERNMENT, DEPARTMENT FOR RURAL AFFAIRS  
DEPARTMENT OF AGRICULTURE AND RURAL DEVELOPMENT NORTHERN IRELAND

No: .....

EXPORT OF DAIRY PRODUCTS TO BARBADOS

HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM

FOR COMPLETION BY: OFFICIAL VETERINARIAN

I. IDENTIFICATION OF THE PRODUCTS

a) Description of the products: Batch and code numbers in  
consignment:

b) Type and number of packages:

c) Net weight of consignment:

d) Shipping marks:

II. ORIGIN OF PRODUCTS

a) Name, address and official approval/registration number of plant(s) of  
production in UK:

b) Name and address (including country) and official approval/ registration number of plant(s) of production in other EU Member States:

c) Name and address of exporter:

**III. DESTINATION OF THE PRODUCTS**

a) The products were despatched from: UNITED KINGDOM

to:

(country and place of destination)

c) Name and address of consignee:

c) Means of transportation:

**IV. HEALTH ATTESTATION**

This is to certify that:

FOR PRODUCTS MANUFACTURED IN THE UK:

1. The fresh milk from which the dairy products were made originated from healthy bovine animals on registered holdings under veterinary supervision and monitored for tuberculosis and brucellosis.
2. The dairy products were manufactured under a safety management programme based on HACCP principles and a Residue Monitoring Programme for antimicrobials and pesticides.
3. The dairy products were manufactured under regulations in line with the recommendations of the Codex Alimentarius Commission.
4. Imported dairy products used in the manufacture were sourced only from member states of the EU or from EU approved third countries and accompanied by the Official Sanitary Certificate of the third country of origin.

5. The fresh cows' milk used in the manufacture meets the following requirements:
  - Total Plate count of not more than 100,000 colonies per ml of raw milk;
  - Somatic Cell count of not more than 500,000 colonies per ml of raw milk.
6. The fresh raw milk was obtained, collected, cooled and transported under hygienic conditions and at a temperature not exceeding 10°C.
7. The milk from which the dairy products were made was subjected to a heat treatment of no less than 71.7°C for 15 seconds required for pasteurisation or 135°C for 1 second for Ultra Heat Treatment (UHT) under hygienic circumstances and furthermore such products are fit for human consumption, or, the product was manufactured from unpasteurised milk sourced from herds free from tuberculosis and brucellosis.
8. The dairy/processing plant where the milk and/or milk products were produced is approved in accordance with EU rules and monitored by the relevant legal authority of the country and audited by the Food Standards Agency.
9. The goods were marked with the oval mark, or were made from milk ingredients which bear oval marks, and packed and shipped in a manner as to prevent contamination and spoilage.
10. In the case of products made from unpasteurised milk, the country of origin is free from all OIE former list A diseases pertinent to milk and milk products.
11. FOR PRODUCTS MANUFACTURED IN EU MEMBER STATES
  - (a) The products identified at Paragraph I above are marked with the oval mark, or were made from milk ingredients which bear oval marks, which signifies compliance with European Union animal and public health rules for production of milk and milk products and are eligible for human consumption in the United Kingdom.
  - (b) In the case of products made from unpasteurised milk, the country of manufacture is recognised by the OIE as a country free from foot and mouth disease (FMD).

Date:..... Signed:.....RCVS

Stamp: Name in block letters:.....  
 Official Veterinarian

Address:.....  
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