

DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS SCOTTISH GOVERNMENT

WELSH GOVERNMENT

DEPARTMENT OF AGRICULTURE AND RURAL DEVELOPMENT NORTHERN IRELAND

	ORT OF FRESH, FROZEN OR CHILLED BEEF AND BEEF PRODUCTS FROM THE UNITED GOOM TO ANTIGUA AND BARBUDA
HEA	LTH CERTIFICATE No:
EXP	ORTING COUNTRY: UNITED KINGDOM
FOR	COMPLETION BY: OFFICIAL VETERINARIAN
I.	Identification of consignment
(a)	Description of the products (type of portion of meat):
(b)	Type of package:
(C)	Number of objects or packages:
(d)	Net weight of consignment:
(e)	Seal number on container:
(f)	Container number:
II.	Origin of products
(a)	* Name, address and official approval number of the slaughterhouse(s):
(b)	* Name, address and official approval number of the cutting premises:

(c) * Name, address and official approval number of the processing premises:

(d) * Name, address and official approval number of the cold store:

III. Destination of products

(a) Country and place of dispatch:

(b) Country and place of destination:

(c) Nature and identification of means of transport (name of ship, flight number, airport/port of departure):

(d) Name and address of exporter:

(e) Name and address of consignee:

IV. Health Information

I, the undersigned Official Veterinarian, certify that:

- (a) the United Kingdom is free from Rinderpest and foot and mouth disease in accordance with the OIE Terrestrial Animal Health Code;
- (b) the United Kingdom complies with the conditions in Article 11.4.4 of the Terrestrial Animal Health Code of the OIE as a country that presents a controlled risk for bovine spongiform encephalopathy;
- (c) the meat and meat products described above were derived from animals which were born and reared in the United Kingdom. The animals were born and reared in the United Kingdom on or after 1 August 2001, the date from which the ban on the feeding of ruminant protein (other than milk) and mammalian meat/bone meal to ruminants in the EU is considered to have been effectively enforced;
- (d) the meat was derived from animals which received ante-mortem and post mortem inspection under veterinary supervision at the time of their slaughter and were found to be sound, healthy and fit for human consumption;
- (e) the animals from which the meat was derived were examined by an Official Veterinarian prior to slaughter for signs of a transmissible spongiform encephalopathy, with negative results;

- (f) cattle from which the fresh meat and meat products destined for export originate were not subjected to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing process;
- (g) all nervous and lymphatic tissue which is considered to be 'specified risk material' in accordance with Article 11.4.28 of the Terrestrial Animal Health Code of the OIE has been removed from the carcasses following slaughter;
- ♦(h) The slaughterhouse(s), cutting premises, processing premises and cold stores listed above are approved for export to the EU;
 - (i) The meat, packages of meat referred to above bears an EU (UK) oval mark indicating that it has been obtained, handled and stored in accordance with EU regulations and it continues to be fit for human consumption;
 - * Delete if not applicable