



DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS
SCOTTISH GOVERNMENT
WELSH GOVERNMENT

EXPORT OF COOKED PIG MEAT (ORIGINATING FROM GREAT BRITAIN) TO AUSTRALIA

HEALTH CERTIFICATE

No:

EXPORTING COUNTRY: UNITED KINGDOM (GREAT BRITAIN)

FOR COMPLETION BY: OFFICIAL VETERINARIAN

Import Permit Number:

I Identification of consignment

(a) Description of the products (including details of the labelling):

(b) Type and number of packages:

(c) Net weight of consignment:

(d) Shipping marks/other consignment identification:

(e) Container/pallet ID number(s)

II Origin of products

(a) Name, address and veterinary approval number of the slaughterhouse(s):

(b) Name, address and veterinary 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) Name and address of exporter:

(b) Name and address of consignee:

(c) Means of transportation (Name of ship, flight number, airport/port of departure):

IV Health Information

I, the undersigned Official Veterinarian, certify that the meat described at Section I above meets the following conditions:

- (a) the pigs from which the meat was derived have been continuously resident in Great Britain since birth and were slaughtered on (dates);
- (b) the pigs from which the meat was derived passed ante- and post-mortem veterinary inspection under official veterinary supervision; the meat is considered to be fit for human consumption;
- (c) Great Britain is free from foot and mouth disease (without vaccination), African swine fever, classical swine fever, swine vesicular disease, Nipah virus and vesicular exanthema;
- (d) the meat has not been derived from the head or neck¹, major peripheral lymph nodes² have been removed and the meat has been deboned³;

¹ The meat was not derived cranial to the fourth cervical vertebra;

² Major peripheral lymph nodes include the popliteal, iliac, inguinal, axillary, ventral, middle and dorsal superficial cervical and those in the region of the head and neck.

³ Deboning and removal of major lymph nodes can occur after product has been cooked.

- (e) the establishment where the pigs from which the meat was derived were slaughtered, and the establishment(s) where the meat was prepared, processed and stored all have current Defra (and therefore European Commission and Department of Agriculture and Water Resources) approval for their facilities and hygienic operation;
- (f) officials of the competent authorities⁴ of Great Britain were present in plants at all times when pigs were being slaughtered for export to Australia;
- (g) the establishment at paragraph II(c) above processing cooked pig meat/meat products for export to Australia is under the supervision of the competent authorities⁴ of Great Britain;
- (h) the pig meat/pig meat product was heated to a minimum core temperature of 56°C for not less than 60 minutes or an equivalent heating process shown in the table below:

Minimum core temperature (°C)	Minimum time (minutes)
56	60
57	55
58	50
59	45
60	40
61	35
62	30
63	25
64	22
65	20
66	17
67	15
68	13
69	12
70	11

The temperature/time parameter actually used is as follows:

Minimum core temperature (°C)	Minimum time (minutes)

The minimum core temperatures shown above were maintained continuously for the minimum times stipulated;

- (i) the temperature recording equipment was checked during the cooking process and was found to be in good order. Records confirm that the time/temperature parameters specified in paragraph IV(h) above were met;
- (j) the establishment where the pig meat/meat product was prepared and/or processed did not prepare or process pig meat/meat product not eligible for export to Australia while pig meat/meat product was being prepared and/or processed for export to Australia;
- (k) the cooked pig meat/meat product for Australia was processed and stored separately from all other products;
- (l) the establishment where the meat was slaughtered, prepared, processed and/or stored has a quality assurance program providing assurance that meat destined for Australia is identified and totally segregated from meat not eligible for export to Australia;

(m) the cooked pig meat/meat product has been prepared and/or processed for export and packed on

(date(s))

and the bags, wrappers or packing containers were clean and new;

(n) the identification number of the slaughtering establishment and the establishment where the pig meat/meat product was prepared and/or processed is readily visible on the pig meat/meat product or, where the pig meat/meat product is wrapped or packed, was marked on the package or wrapping containing the pig meat/meat product in such a way that the numbers cannot readily be removed without damaging the pig meat/meat product, package or wrapping;

(o) the cooked pig meat/meat product was not exposed to contamination prior to export;

(p) the cooked pig meat/meat product is being transported to Australia in a clean packing container sealed with a seal bearing the number or mark(s).

(q) the container contains only pig meat/meat product eligible for entry into Australia.

* Delete if not applicable

Official Stamp

Signed RCVS

Official Veterinarian

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Name in block letters

Date

Address

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