



DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS
SCOTTISH EXECUTIVE ENVIRONMENT AND RURAL AFFAIRS DEPARTMENT
NATIONAL ASSEMBLY FOR WALES
DEPARTMENT OF AGRICULTURE AND RURAL DEVELOPMENT, NORTHERN IRELAND

No:

EXPORT OF MEAT/PRODUCTS OF PORCINE/OVINE/CAPRINE/BOVINE/POULTRY ORIGIN TO
BOSNIA AND HERZEGOVINA

HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM (GREAT BRITAIN)

FOR COMPLETION BY: OFFICIAL VETERINARIAN

I. Identification of the meat

a) Description of meat/products: (including animal species of origin)

b) Type and number of packages:

c) Net weight of consignment:

d) Shipping marks:

II. Origin of the meat/products

a) Name, address and veterinary approval number of the slaughterhouse/cutting plant:

- b) Name, address and veterinary approval number of the coldstore (if appropriate):

III. Destination of the consignment

- a) Name and address of exporter:
- b) Name and address of consignee:
- c) Means of transportation:

IV. Health information

I, the undersigned, certify that the meat/products described above meets the following requirements:

- a) the animal(s) from which the meat was derived originated from areas that were free of official restrictions as a result of notifiable contagious diseases to which animals are susceptible;
- b) their holding(s) of origin and an area of 10km radius around it/them has/have been free of any official restrictions as a result of an outbreak an epizootic OIE listed disease¹ to which animal species is susceptible during the three months prior to their slaughter;
- c) the meat/products does not contain any tissues listed in Article 2.3.13.13. of the OIE Terrestrial Animal Code Chapter on Bovine Spongiform Encephalopathy (BSE);
- d) the animal(s) from which the meat was derived have been subjected to ante- and post-mortem inspection under veterinary supervision and found to be healthy; there were no suspicion of any contagious disease in the meat which was passed as fit for human consumption;
- e) the establishments in which the meat was produced and stored are officially approved for trade and under regular supervision by the competent authority;
- f) the meat, if packaged and frozen, was de-boned and frozen at within 72 hours after slaughter of the animals;
- g) the packages have been sealed with labels bearing the approval mark and number of the establishment at which the meat was packaged;

- h) meat/products was/were produced and stored under hygienic conditions and is fit for human consumption;
- j) the meat was frozen, packaged and stored as required by the national legislation on food hygiene;
- k) meat establishments are subject to testing programmes for harmful organisms, veterinary drug residues and other toxic substances and the programmes are administered by the competent authority. The results of the tests meet the European Community requirements and have not provided any evidence as to the presence of chemical/drug residues or toxic substance that could be harmful to human health. The tissues derived from food animals are tested to ensure they do not contain prohibited chemicals and that the levels of drugs and chemicals in tissues do not exceed the Maximum Residue Limits
- l) the United Kingdom (UK) has a comprehensive programme in place to monitor radioactivity in food and the environment. The results demonstrates that even the most exposed members of the UK public received radiation doses from consumption of local food and exposure to environmental radioactivity (due to discharges and direct radiation) that were below the statutory EU annual dose limit to members of the public of 1 millisievert per year from artificially-produced radionuclides as set in the Council Directive 96/29/Euratom of 13 May 1996.

² **Additional BSE requirements to be certified in the case of meat/products of bovine, ovine and caprine origin :**

- m) the feeding of mammalian meat and bone meal and other ruminant protein (except milk) to ruminants is banned, and this ban is considered by the UK authorities to be effectively enforced from 1 August 1996;
- n) the meat/products does not contain specified risk material as stated at paragraph c) above;
- p) the meat/products does not contain mechanically separated meat from the skull and vertebral column of ruminants;
- q) bovine animals older than 30 months have been tested after slaughter for BSE with a rapid test, with negative results;
- r) bovine animals younger than 30 months do not have to be subjected to a rapid test for BSE after their slaughter, so any meat from animals not tested for BSE is from animals younger than 30 months;
- s) the United Kingdom carries out passive and active surveillance on all bovine animals showing signs of central nervous system disease, bovine animals over 24 months old which are slaughtered in an emergency and those which have died on the farm;
- t) the bovine animals were not 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;
- v) the United Kingdom has a permanent cattle identification and tracing system in place which enables bovine animals to be traced back to the dam and holding of origin;

¹ the diseases are:

Porcine species: Foot and mouth disease, vesicular stomatitis, swine vesicular disease, African swine fever, classical swine fever

Ovine/caprine species: Foot and mouth disease, rinderpest, bluetongue, Rift Valley fever, peste des petits ruminants, sheep pox and goat pox,

Bovine species: Foot and mouth disease, rinderpest, bluetongue, Rift Valley fever, lumpy skin disease, contagious bovine pleuropneumonia

Poultry species: Highly pathogenic notifiable avian influenza, Newcastle disease

² delete paragraphs m) to v) unless the meat is of bovine/ovine/caprine origin

Date: Signed
Name in block letters
Stamp Official Veterinarian

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