



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: .....

IMPORT PERMIT NO:

EXPORT OF HEAT TREATED MEAT PRODUCTS FOR HUMAN CONSUMPTION TO THE REPUBLIC OF SOUTH AFRICA

HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM

FOR SIGNATURE BY: OFFICIAL VETERINARIAN

I. IDENTIFICATION OF CONSIGNMENT

- (a) Description of the products:
- (b) Type and number of packages:
- (c) Net weight of consignment:
- (d) Gross weight of consignment:
- (e) Species of origin:
- (f) Batch/Code numbers:
- (g) Date of Production:
- (h) Storage and transport temperature:
- (j) Storage life:
- (k) Nature of packing:
- (l) Markings of packaging:
- (m) Name, address and approval/registration number of the manufacturing plant:

**II. DESTINATION OF PRODUCTS**

(a) The product was despatched from the United Kingdom to:

(country and place of destination)

(b) Name and address of consignee:

(c) Name and address of consignor:

(d) Means of transportation:

(e) Bill of Lading/Airway Bill Number:

(f) Container number:

(g) Seal number:

**III. HEALTH INFORMATION**

I, the undersigned Official Veterinarian, hereby certify that the products described above meet the following requirements:

1. **\*EITHER**

i. the meat products were manufactured from fresh meat or meat products, derived from animals born and raised in the United Kingdom and slaughtered at an establishment in the United Kingdom which is approved by the competent veterinary authority for export purposes;

**\*OR**

ii. the meat was legally imported into the United Kingdom from (country) and further processed in approved establishments.

2. the animals, from which the meat, used in the production of these products, was derived, have been subjected to ante and post-mortem examination under veterinary supervision, and did not show any sign of any notifiable disease to which the species is susceptible, and were unconditionally passed as fit for human consumption;

3. **\*either:**

i. the country of origin is officially free from BSE and scrapie;

**\*or**

ii. the product does not contain any material of bovine, ovine or caprine origin;

4. **\*either:**
- i. the country of origin is officially free of foot and mouth disease (FMD);
- \*or:**
- ii. the product has been subjected to a process to ensure inactivation of the FMD virus
5. in the case of the product containing poultry meat
- \*either:**
- i. the United Kingdom is officially free from Newcastle Disease (NCD) and Highly Pathogenic Notifiable Avian Influenza (HPNAI);
- \*or:**
- ii. the product has been subjected to a process to ensure inactivation of the NCD and HPNAI viruses;
6. **\*either:**
- i. the \*United Kingdom/\*Great Britain is officially free from Aujeszky's Disease (AD);
- \*or:**
- ii. the meat is derived from animals originating from establishments in AD-free zones;
7. **\*either:**
- i. the United Kingdom is free from Trichinosis (Trichinellosis);
- \*or**
- ii. any fresh pig meat used in the manufacture of these meat products, has been examined and found free from Trichinosis (Trichinellosis);
8. For pork products,
- \*either:**
- i. the United Kingdom is free from porcine reproductive and respiratory syndrome;
- \*or:**
- ii. the following temperatures/time parameters have been complied with:
 

* (a) 56° for 60 minutes	* (b) 57° for 55 minutes
* (c) 58° for 50 minutes	* (d) 59° for 45 minutes
* (e) 60° for 40 minutes	* (f) 61° for 35 minutes
* (g) 62° for 30 minutes	* (h) 63° for 25 minutes
* (j) 64° for 22 minutes	* (k) 65° for 20 minutes
* (l) 66° for 17 minutes	* (m) 67° for 15 minutes
* (n) 68° for 13 minutes	* (o) 69° for 12 minutes
* (p) 70° for 11 minutes	
9. the processing of products was carried out at  
(establishment name and number) which is approved for intra-Community trade; and takes place under adequate hygienic conditions, which preclude contamination of raw materials and finished products; and where efficient and adequate checks are carried out to ensure maintenance of microbiological and hygiene standards, and efficacy of treatment; and where appropriate, health marking and identification of products are carried out;

\* Delete as applicable

10. the manufacturing procedures were approved by the competent authority for implementation of food hygiene controls in the United Kingdom and were properly applied to ensure efficacy of treatment;
11. the meat products or the wrapping of the meat products or their packaging, bear the official identification mark of the premises of manufacture;
12. the storage and transport conditions are in compliance with acceptable hygienic standards, to ensure temperature conservation relevant to the particular products;
13. the meat products described above have been subjected to the following heat treatment(s):

PRODUCT	INNER CORE TEMPERATURE	DWELL TIME	COOKING TIME	COOKING TEMPERATURE

\* Delete as appropriate

Date: .....

Signed: .....MRCVS

Stamp:

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

Address: .....  
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