



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

No: .....

EXPORT OF DEBONED BEEF IN ANATOMICALLY RECOGNISABLE CUTS AND/OR RECOGNISABLE OFFAL (THICK SKIRTS, HEART, LIVER, KIDNEY, RETICULUM, BLANCHED AND SINGED BOVINE HEELS) TO THE REPUBLIC OF SOUTH AFRICA

HEALTH CERTIFICATE

SOUTH AFRICAN IMPORT PERMIT NUMBER:

EXPORTING COUNTRY: UNITED KINGDOM (GREAT BRITAIN AND NORTHERN IRELAND)

FOR COMPLETION BY: OFFICIAL VETERINARIAN

Only deboned skeletal muscle meat and/or anatomically recognisable thick skirts, heart, liver, kidney, reticulum, blanching and singed bovine heels may be certified using this certificate.

I. Identification of consignment

- (a) Description of cuts:
- (b) Type and number of packages:
- (c) Net and gross weight of consignment:
- (d) 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:

(e) Date(s) of slaughter:

(f) Date(s) of freezing:

**III. Destination of products**

(a) Name and address of exporter:

(b) Name and address of consignee:

(c) Name and address of premises of despatch:

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

**IV. HEALTH INFORMATION**

I, the undersigned Official Veterinarian, certify that:

(a) the United Kingdom is recognised by the World Organisation for Animal Health (OIE) as a country free from foot and mouth disease without vaccination;

(b) the United Kingdom is officially free from vesicular stomatitis and rift valley fever;

(c) as regards bovine spongiform encephalopathy (BSE):

(i) the United Kingdom has been declared as having a controlled risk for BSE by the OIE;

(ii) BSE is compulsorily notifiable in the United Kingdom. A surveillance programme for BSE is in place in the United Kingdom in line with the current OIE Terrestrial Animal Health Code;

(iii) every animal suspected of BSE is slaughtered and the carcass completely destroyed. All cattle which, during their first year of life, were reared with the BSE cases during their first year of life, and which investigation showed consumed the same potentially contaminated feed, are subject to the control measures recommended by the OIE Terrestrial Animal Health Code;

- (iv) all visible nervous and lymphatic tissues have been removed at all stages of the preparation of the meat described above;
  - (v) the specified risk materials (as defined in the OIE Terrestrial Animal Health Code) have been removed during the slaughter and cutting process and have been segregated and destroyed in accordance with current legislation;
  - (vi) the animals were stunned in accordance with the requirements of the OIE Terrestrial Animal Health Code;
- (d) a traceability system is in place in the United Kingdom and is effectively enforced;
- (e) the meat described above is derived from cattle meeting the following requirements:
- (i) they were born and reared in the United Kingdom and/or the Republic of Ireland, and slaughtered in the United Kingdom;
  - (ii) they have not been vaccinated during the two months prior to slaughter with foot and mouth disease vaccine;
  - (iii) they come from holdings that are not under official restriction due to an outbreak of notifiable disease to which cattle are susceptible;
  - (iv) they were not slaughtered in a disease eradication campaign;
  - (v) they were slaughtered after 27 May 2008;
  - (vi) as far as can be determined, they were not exposed to infectious material during transport or slaughter;
- (f) the animals from which the meat was derived have been subjected to both ante-mortem and post-mortem examination and found free from clinical evidence of infectious or contagious disease;
- (g) the slaughterhouse(s) and cutting plant(s) of origin of the meat is/are approved by the National Executive Officer of South Africa. The meat was obtained, processed, packaged, labelled and stored in accordance with European Union hygiene regulations and is fit for human consumption;
- (h) the meat was not subjected to ionising irradiation and does not contain chemical residues (for example growth promoting substances of a hormonal or non-hormonal nature, antimicrobial substances and pesticides) in excess of internationally prescribed standards;
- (j) the meat described above consists of only anatomically recognisable deboned beef cuts or recognisable offal;
- (k) if frozen, the meat was stored at a temperature not exceeding -12°C (minus 12°C) and at loading the temperature of the meat was -12°C or less;
- (l) the meat has been stored in a hygienic manner in accordance with European Union hygiene regulations so as to prevent contamination with agents known to cause infectious disease of humans or animals;
- (m) the transport vehicles, refrigerated containers and the loading conditions of this consignment meet the conditions laid down in European Union hygiene regulations;

(n) the meat and/or the packaging thereof:

(i) bears an official oval mark indicating the approval number of the slaughterhouse at which the animals were slaughtered or the approval number of the cutting premises at which the meat was further processed prior to export;

(ii) bears the date of slaughter/production and the name(s) of the cuts;

(o) the meat was containerised and sealed under official veterinary supervision.

Seal number:

\* ~~Delete if not applicable~~

Official Stamp

Signed ..... RCVS  
Official Veterinarian

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Name in block letters

Date .....

Address .....  
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