



DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS
THE SCOTTISH EXECUTIVE ENVIRONMENT AND RURAL AFFAIRS DEPARTMENT
NATIONAL ASSEMBLY FOR WALES

NO

IMPORT PERMIT NO

EXPORT OF PETFOOD IN HERMETICALLY SEALED CONTAINERS AND/OR DRIED PETFOOD OF
NON BOVINE ORIGIN CONTAINING NO MAMMALIAN MEAT MEAL, BONE MEAL, OR MEAT AND
BONE MEAL TO THE REPUBLIC OF SOUTH AFRICA

HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM (GREAT BRITAIN)

FOR COMPLETION BY: OFFICIAL VETERINARIAN

I Identification of the product

- (a) Description of the product:
- (b) Type and number of packages:
- (c) Batch/code numbers:
- (d) Net weight of consignment:
- (e) Container Number:
- (f) Seal Number:

II Origin of the product

- (a) Name, address and approval number of manufacturer:

III Destination of the product

- (a) Name and address of consignee:

(b) Means of transportation:

IV Health information:

I, the undersigned, certify that:

1. the petfood establishment named at II(a) above is registered under UK legislation which implements European Council Directive 90/667/EEC or Directive 92/118/EEC;
- 2.* materials used for the manufacture of the product (excluding dairy products, tallow, and products of fish and plant origin) have been derived from animals which were raised in European Union Member States and from holdings not subject to restrictions due to an outbreak of an OIE list A disease of the species and were slaughtered at approved abattoirs where they were subjected to ante- and post mortem inspections under veterinary supervision;
3. ingredients used (excluding dairy products and products of fish and plant origin) were **EITHER**
 - (a)* derived from animals which were healthy, free from signs of diseases in OIE List A to which the species is susceptible, and from which the meat was passed unconditionally fit for human consumption; **OR**
 - (b)* derived from animals which were not unconditionally passed fit for human consumption, but which was subjected to a thermal sterilisation process whereby the inner-core temperature was raised to at least 120°C for 30 minutes (or 133°C for more than 20 minutes) in the case of poultry and pig material; **AND**
 - (c)* in the case of flavourings and digests derived from animals, these animals were passed unconditionally fit for human consumption. The raw material was subjected to a heat treatment whereby its inner-core temperature reached at least 70°C for not less than 25 minutes and was then acidified to a pH of at least 4.5 or lower;
4. in the case of dried pet food all materials were subjected to a heat process whereby the inner core temperature was raised to at least 115°C for not less than 5 minutes and, in the case of pet food in hermetically sealed containers, the product has been heated to obtain a Fo value of 3 or more;
5. every precaution was taken to ensure that the material was not contaminated in any way after the heat treatment and the material was packed into new/properly disinfected containers/bags/sacks;
6. the consignment was sealed under official veterinary supervision;
7. at least five samples were taken at random from the batch of petfood to be exported and comply with the following standards:
 - (i) *Salmonellae*: absence in 25g, n=5, c=0, m=0, M=0[†]
 - (ii) *Enterobacteriaceae*: n=5, c=2, m=10, M=3x10² in 1g[†]

8. an approved system of segregation is in place to guarantee the origin of raw materials, and to the best of my knowledge and on the basis of examination of records of incoming materials and production records, I certify that no materials of caprine/ovine origin derived from countries not considered free of BSE (other than those materials excluded under paragraph IV(2)) were included in the manufacture of the petfood described above.

Date: SignedRCVS

Name
Official Veterinarian

Stamp: Address
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* Delete as appropriate

† Where:

n = number of units comprising the sample;

m = threshold value for the number of bacteria; the result is satisfactory if the number of bacteria in all the sample units does not exceed m

M = maximum value for the number of bacteria; the result is considered unsatisfactory if the number of bacteria in one or more sample units is M or more

c = number of sample units the bacterial count of which may be between m and M, the sample still being considered acceptable if the bacterial count of the other sample units is m or less

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