



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

DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS - NORTHERN IRELAND

Certificate No:.....

Import permit no.:

EXPORT OF PET FOOD AND PET TREATS CONTAINING DAIRY PRODUCTS AND/OR POULTRY MATERIAL AND/OR PORCINE MATERIAL AND/OR FISH MATERIAL TO THE REPUBLIC OF SOUTH AFRICA

HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM

FOR COMPLETION BY: OFFICIAL VETERINARIAN

I. Identification of the products

(a) Description of the products:

(b) Type and number of packages:

(c) Quantity or net weight of consignment:

(d) Shipping marks:

(e) Seal number:

(f) Container number:

II. Origin of consignment

(a) Name and address of the processing plant:

(b) Name and address of exporter:

(c) Place/port of loading:

III. Destination of consignment

(a) Name and address of consignee:

(b) Means of transportation:

IV. Health information:

I, the undersigned, hereby certify that:

(a) the products described at I above:

- (1) were manufactured in a facility approved for export by the competent authority;
- (2) do not contain any material of bovine, ovine, caprine or lagomorph origin except dairy of bovine origin;
- (3) do not, to the best of my knowledge and belief, constitute any danger of introducing infectious or contagious diseases into South Africa;

(b) the raw material of animal origin (except dairy of bovine origin) used in the manufacture of the products described at I above:

- (1) was sourced, in the case of raw material from terrestrial animals, from animals which were slaughtered in an abattoir and whose carcasses were passed fit for human consumption;
- (2) was not obtained from animals slaughtered in a disease eradication campaign;
- (3) was subjected to a heat process whereby its inner-core temperature was raised to at least 90°C (this includes material of fish origin);

(c) the bovine dairy products used in the manufacture of the products described at I above were subjected to:

(1) **either*** one of the following treatment(s):

(i)* was subjected to ultra high temperature treatment at 132°C for 1 second; **or,**

(ii)* was pasteurised for 15 seconds at 72°C or for 30 minutes at 60°C; **or,**

(iii)*was heat sterilised for 30 minutes at a pressure of 15 pounds(100kpa); **or**,

(iv)* was bought to an acidity of pH 4.7 or lower through the process of manufacturing; **or**,

(v)* the milk from which the product was derived was pasteurised according to point (c)1.(ii);

(2) **or*** have been subjected to an initial pasteurisation (at least 72°C for at least 15 seconds), so as to produce a negative reaction to the phosphatase test, followed by one of the following:

(i)* a second heat treatment by high temperature pasteurisation, UHT or sterilisation, and so as to produce a negative reaction to the peroxidase test; **or**,

(ii)* a drying process which includes a heat treatment with an equivalent effect to the treatments at (c) 2.(i) above; **or**,

(iii)*treatment whereby the pH is lowered below 6.0 and held there for at least one hour;

(d) random samples of the product were taken during storage and tested with the following standards⁽¹⁾:

Salmonella: absence in 25g, n=5, c=0, m=0, M=0. (free of Salmonella)
Enterobacteriaceae: n=5, c=2, m=10, M=3x10² in 1g

***Delete as appropriate**

Official Veterinarian Stamp **Signed**

Name in
block letters
Official Veterinarian

Date:..... **Address**

⁽¹⁾ Where:

- n = number of samples to be tested;
- m = threshold value for the number of bacteria; the result is considered satisfactory if the number of bacteria in all samples 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 samples is M or more; and
- c = number of samples the bacterial count of which may be between m and M, the sample still being considered acceptable if the bacteria count of the other samples is m or less.