

III. Destination of the meat

- a) The products were despatched from:
to:
(country and place of destination)
- b) Name and address of exporter:
- c) Name and address of consignee:
- d) Means of transportation:
(Name of ship or Flight Number)

IV. Health Information:

I, the undersigned Official Veterinarian, certify that the *poultry meat/ *mechanically recovered meat described at Section I above meets the following requirements:

- (a) the United Kingdom is officially free from **highly pathogenic avian influenza** in compliance with the OIE Terrestrial Animal Health Code;
- (b) the meat was obtained from poultry hatched and raised in the United Kingdom and found to be free of communicable diseases of poultry;
- (c) no outbreak of **Newcastle disease, equine encephalomyelitis, Salmonella enteritidis, or avian influenza** has been confirmed in poultry within a radius of 50 kms of the premises of origin during the past 6 months;
- (d) the meat was derived from poultry from flocks which were not slaughtered to control or eradicate a disease including *Salmonella enteritidis*;
- (e) the meat was obtained from poultry that has been slaughtered, handled, cut, processed and/or packed and stored at establishments approved by the competent authorities of United Kingdom for intra-Community trade;
- (f) the meat was obtained in accordance with European Union (EU) legislation laying down hygiene rules for food of animal origin and its official controls;
- (g) the poultry has been subjected to pre-slaughter health inspection and post mortem inspection under veterinary supervision, found to be free from signs of disease, and passed as fit for human consumption;
- (h) the meat was bacteriologically tested and found to be free from *Salmonella enteritidis*;

- * (j) only in the case of mechanically recovered poultry meat or poultry meat in the form of anatomically unrecognisable cuts; pre-shipment samples did not exceed the following microbiological limits:

Standard plate count	1x10 ⁶ /g	<i>Staphylococcus aureus</i>	1x10 ⁴ /g
Coliforms	1x10 ⁴ /g	<i>Salmonella enteriditis</i>	zero
E Coli (other than zoonotic E coli)	5x10 ³ /g	<i>Salmonella typhi</i>	zero
Zoonotic E coli (e.g. E coli 0157)	zero	<i>Salmonella spp</i> (other than typhi and enteriditis)	Absent in 25g

Note: Not less than one representative sample taken per 1000 kg of meat. A maximum number of five (5) samples may be pooled for testing purposes.

- (k) the meat was not subjected to ionizing irradiation;
- (l) on the basis of legislation currently in force in the European Union, it can be considered that the meat does not contain levels exceeding the limits permitted in the European Community of any veterinary medicinal product, antiparasitic agent, or heavy metal contaminant; nor any beta-agonist; or any substances having a thyrostatic, oestrogenic, androgenic or gestogenic action, which do not occur naturally in the meat;
- (m) the meat was containerised and sealed with numbered seals under my direct supervision in container(s) numbered as follows:

with seal(s) numbered as follows:

Done at on (date)

Official Stamp SignedRCVS

Name in block letters.....

Official Veterinarian

Address.....

Date:

* Delete if not applicable.

** This information must be clearly marked on the outside of each carton.