

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

Ref. No (Consecutive serial number)

EXPORT OF COOKED PROCESSED POULTRY MEAT PRODUCTS TO NAMIBIA

HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM

FOR SIGNATURE BY: OFFICIAL VETERINARIAN

A. DESCRIPTION

I. Amount and description of product

Description of	Nature of	Number of	Weight in
product	packaging	cartons/containers	kg
		XX,	

II. Origin of product

a) Name and address and approval number(s) of the exporting establishment:

b) Name, address, telephone and fax numbers of consignor:

Telephone number Fax number Fax number

III. Destination of the meat

a) Name and address of consignee:

Telephone number

Fax number

b) Physical address at destination (including street name):

IV. Means of transportation (air,road,rail,sea)

a) Description of transport vehicle (flight number, registration number, vessel name:

B. VETERINARY HEALTH CERTIFICATE

I,

(full name and qualifications in block letters)an Official Veterinarian of the United Kingdom do hereby certify that the meat described in Section A above:

1. Derived from meat of

(animal species);

2. The cooked meat products:

Either*

(i) were manufactured from poultry meat derived from chicken which were hatched and raised in this country and found to be free of communicable diseases of poultry;

Or*

- (iii) originate from premises situated in an area where no outbreaks of Newcastle disease, Equine encephalomyelitis, and Notifiable Avian Influenza occurred within a 50 km radius in the past six months

AND originate from premises continually monitored for Salmonella Enteritidis and found to be free;

- (iv) were not slaughtered to control or eradicate a disease including Salmonella enteritidis;
 - (v) were manufactured from meat derived from chicken slaughtered and meat handled/cut at the above mentioned establishment approved for export;
- (vi) were manufactured from meat derived from poultry which were subjected to both ante- and post-mortem veterinary inspection, found to be free from signs of disease and that such carcasses or meat are sound, wholesome and unconditionally passed fit for human consumption;

3. The products:

- were processed at a veterinary processing facility, monitored by the relevant Veterinary Authority and where hygiene conditions are satisfactory in all respects. The method of production renders the product safe;
- (ii) were after processing wrapped and packed in an establishment approved for export and stored in a hygienic manner taken necessary precautions to avoid contact of the products with any potential sources of harmful microbiological organisms;
- (iii) are considered to not contain any harmful additives and are unconditionally fit for human consumption;
- 4. The marking on the packaging containing the finished product are fully descriptive and identify the plant of origin;
- 5. The vehicle transporting the meat conforms to accepted standards of cleanliness, construction, maintenance and operation;
- 6. The stipulated meat products have been subjected to the following heat treatments:

Product	Inner-core temperature	Dwell time

7. The products were containerised and sealed immediately after loading at the approved facility, under my supervision.

Address.....

Container/vehicle number

Seal Number/s

8. Issued at (place)

Official Stamp:

SignedRCVS

01110101 10001100110

Date:....

* Delete if not applicable.