



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

DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS - NORTHERN IRELAND

EXPORT OF RED MEAT/MEAT PRODUCTS OF NON-RUMINANT ORIGIN TO THE SULTANATE OF OMAN

HEALTH CERTIFICATE

No:

EXPORTING COUNTRY: UNITED KINGDOM

FOR COMPLETION BY: OFFICIAL VETERINARIAN

I Identification of consignment

(a) Description of the products:

(b) Type and number of packages:

(c) Net and gross weight of consignment:

(d) Container/seal number OR alternative identification details, e.g. shipping marks, batch numbers or pallet numbers:

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:

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 meat/meat products was/were derived from animals which, at the time of their slaughter, were resident in a country or zone which was free of foot and mouth disease, classical swine fever, African swine fever, swine vesicular disease, Aujeszky's disease and rinderpest in accordance with the conditions laid down in the OIE Terrestrial Animal Health Code;
- (b) the meat/meat products was/were derived from animals which have been subjected to ante-mortem and post-mortem inspection under veterinary supervision in an officially approved slaughterhouse and found fit for human consumption;
- (c) the meat/meat products and/or the packaging thereof bears an official oval mark indicating that it/they has/have been obtained, processed, packaged, labelled and stored in an officially approved establishment in accordance with European Union hygiene regulations, including compliance with the microbiological criteria, and is/are fit for human consumption;
- (d) the meat/meat products has/have been stored in an 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;

