



DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS (NORTHERN IRELAND)

No:

EXPORT OF FRESH PIG MEAT INTENDED FOR FURTHER HEAT TREATMENT TO AUSTRALIA

HEALTH CERTIFICATE IMPORT PERMIT NUMBER:

EXPORTING COUNTRY: UNITED KINGDOM (NORTHERN IRELAND)

FOR COMPLETION BY: OFFICIAL VETERINARIAN

I. Identification of the products:

(a) Description of the products (include details of the labelling):

(b) Type and number of packages:

(c) Net weight of consignment:

(d) Shipping marks/other consignment identification:

(e) Container/pallet ID number(s):

II. Origin of the products

(a) Names, address and veterinary approval number of slaughterhouse:

(b) *Name, address and veterinary approval number of cutting premises:

(c) *Name, address and official approval number of cold store:

III. Destination of the products

(a) Name and address of exporter:

(b) Name and address of consignee:

(c) Means of transport (name of ship, flight number, airport/port of departure):

IV. Health information

I, the undersigned Official Veterinarian, certify that the meat described at Section I above meets the following conditions:

(a) the pigs from which the meat was derived have been continuously resident in Northern Ireland since birth and were slaughtered on

(dates);

(b) the pigs from which the meat was derived passed ante- and post-mortem veterinary inspection under official veterinary supervision; the meat is considered to be fit for human consumption;

(c) Northern Ireland is free from foot and mouth disease (without vaccination), African swine fever, classical swine fever, swine vesicular disease, Nipah virus and vesicular exanthema;

(d) the meat has not been derived from the head or neck¹, major peripheral lymph nodes² have been removed and the meat has been deboned;

¹ the meat was not derived cranial to the fourth cervical vertebra;

² major peripheral lymph nodes include the popliteal, iliac, inguinal, axillary, ventral, middle and dorsal superficial cervical and those in the region of the head and neck;

(e) the establishment where the pigs from which the meat was derived were slaughtered, the establishment (cutting premises) where the meat was prepared and the establishment (cold store) where it was stored all have current DAERA and FSA (and therefore European Commission and Department of Agriculture and Water Resources) approval for their facilities and hygienic operation;

- (f) officials of the competent authority of Northern Ireland were present in plants at all times when pigs were being slaughtered for export to Australia;
- (g) the establishment where the pig meat was prepared did not prepare or process meat not eligible for export to Australia while pig meat was being prepared for export to Australia;
- (h) the pig meat was prepared for export and packed on

date(s))

and the bags, wrappers or packing containers were clean and new;

- (i) the pig meat for export to Australia was processed and stored separately from all other products;
- (j) the identification number of the slaughtering establishment and the establishment where the pig meat was prepared is readily visible on the pig meat or, where the pig meat is wrapped or packed, was marked on the package or wrapping containing the pig meat in such a way that the numbers cannot readily be removed or amended without damaging the pig meat, package or wrapping;
- (k) the pig meat was not exposed to contamination prior to export;
- (l) the pig meat is being transported to Australia in a clean packing container sealed with a seal bearing the number or mark(s)

;

the container contains only pig meat eligible for entry into Australia.

* Delete if not applicable

Official Stamp **Signed:**RCVS

Name in block letters:

Official Veterinarian

Date: **Address**

.....