



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

EXPORT OF POULTRY MEAT AND POULTRY MEAT PRODUCTS FROM THE UNITED KINGDOM TO THE TURKS AND CAICOS ISLANDS

COUNTRY: UNITED KINGDOM

PART I: Details of Dispatched Consignment					
I.1. Consignor Name: Address: Post Code: Telephone: Email:		I.2. Certificate Reference Number:			
		I.3. Veterinary Authority:			
		I.5. Country of Export UNITED KINGDOM		I.6. ISO Code Export Country GB	
		Zone of Origin (where applicable)			
		I.7. Country of Destination TURKS AND CAICOS ISLANDS		I.8. ISO Code TC	
I.4. Consignee Name: Address: Zip Code: Telephone: Email:		I.9. Description of Commodity			
I.10 Total Quantity		I.11 Total Number of Packages		I.12. Type of Packaging	
		I.13 Container/ Seal Number			
I.14. Import Admission Type SINGLE (DEFINITIVE) ENTRY IN TC		I.15 Commodity Intended for use as: <input type="checkbox"/> Human Consumption <input type="checkbox"/> Further Processing			
I.16 Method of Shipment <input type="checkbox"/> Air <input type="checkbox"/> Sea		I.17 Temperature of Product <input type="checkbox"/> Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen		I.18 HS Code	
I.19 Identification of Commodities					
Species (Scientific Name)	Nature of Commodity	Approval Number of Establishment	Treatment Type	Lot ID\Date Code	Net Weight
PART II: Sanitary Requirements					
I, the undersigned OFFICIAL VETERINARIAN certifies that the product(s) described in I.19 above meet (s) the following requirements:					
II.1. That the country or zone is free of Notifiable Avian Influenza or Newcastle Disease Virus;					
II.2. That the poultry and poultry meat products are produced in an establishment approved for export to the Turks and Caicos Islands;					
II.3. The farm of origin is under veterinary supervision and has not been subject to official disease control restrictions due to diseases of poultry at the time of the harvest of the birds and the 21 days period before that date;					
II.4. That the entire consignment of fresh/ frozen meat comes from poultry:					
a. which have been kept in the country or zone of origin since they were hatched or for at least the past 21 days;					
b. which have been slaughtered and subjected to ante-mortem and post-mortem inspections, in an approved abattoir or processing plant, and was found fit for human consumption in every way;					
c. which have been found to be free of any signs suggestive of infectious or contagious diseases of poultry; and					

II.a. Certificate Reference Number Continued:

- d. The carcasses are so eviscerated that they are:
- i. free from all blood and feathers;
 - ii. without the heads and the legs from the hock joints downwards; and
 - iii. without entrails and internal organs, other than the giblets.

II.5. That the poultry meat products:

- a. were derived from fresh poultry meat which met the requirements of II.4. a., b., and c.;
- b. were produced in processing plants that operate under an approved Hazard Analysis Critical Control Point (HACCP) based system approved by the Veterinary Authorities and that also operate in accordance with The Codex Alimentarius Code of Hygiene Practice for Meat (CHPM); and
- c. When cooked must be cooked to a minimum core temperature of greater than 60° C for at least 30 minutes, and within this 30 minute period they achieved a minimum core temperature of greater than 80°C for at least 10 minutes.

II.6. That all necessary precautions were taken to avoid contact of the poultry or the poultry meat products with any infectious sources for poultry;

II.7. That the processing/ manufacturing establishment is compliant with the microbiological test requirements of the Veterinary Authority as specified either in regulations or export policy for the detection of microbial contaminants. A copy of the test results is attached to this certificate;

II.8. That the export processing/manufacturing establishment participates in the residue control programme of the Veterinary Authority for the export of poultry and poultry meat products;

II.9. The original meat inspection certificate (s), issued by the Veterinary Authority, in respect of the poultry or poultry meat products is/are accompanying this international health certificate; and

II.10. That this shipment meets the labeling and packaging requirements.

NAME (All Capital letters)

QUALIFICATION AND TITLE:

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PLACE STAMP/SEAL HERE

PLACE SIGNATURE HERE
(different colour than of printing on this certificate)

Date of Issuance (dd/mm/yyyy) _____

THIS CERTIFICATE IS VALID FOR 30 DAYS AFTER THE DATE OF ISSUANCE