



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

No: .....

EXPORT OF RAW MILK CHEESE<sup>1</sup> TO AUSTRALIA

HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM

FOR COMPLETION BY: OFFICIAL VETERINARIAN

I. IDENTIFICATION OF THE CONSIGNMENT

a) Product description

The raw milk cheese(s)<sup>1</sup> covered by this certificate is/are:

- Appleby's Cheshire
- Appleby's Double Gloucester
- Hafod
- Isle of Mull
- Keen's Cheddar
- Kirkham's Lancashire
- Lincolnshire Poacher
- Montgomery's Cheddar
- Sparkenhoe Red Leicester
- St Andrew's Anster
- St Andrew's Cheddar
- Westcombe Cheddar

b) Type and number of packages:

c) Net weight of consignment:

d) Identification marks (serial numbers, batch numbers):

e) Date of manufacture:

f) Shipping marks (container no., seal no.):

g) Means of transportation (name of vessel):

II. ORIGIN OF PRODUCT

a) Name, location and authorised approval/registration number of the establishment/s from which the **raw milk** was processed:

b) Name, address and authorised approval/registration number of the establishment/s where the **export product** is processed:

c) Name and address of exporter:

**III. DESTINATION OF THE PRODUCTS**

a) Import Permit Number and Expiry Date (if permit required):

b) Name and address of consignee:

c) Name and contact number of consignee representative (if import agent used):

**IV. HEALTH INFORMATION**

I, the undersigned official veterinarian, hereby certify that the raw milk cheese described above meets the following requirements.

- i. The milk from which the raw milk cheese was made is of bovine origin only.
- ii. The milk from which the raw milk cheese was made originated only from animals resident in the United Kingdom, which is approved by the Australian Director of Biosecurity as free from foot and mouth disease<sup>2</sup>

iii. **either**

The country of origin has controls in place to ensure only healthy animals are used for milk production;

**or**

The animals were clinically healthy at the time the milk was obtained.

- iv. The raw milk cheese was manufactured<sup>3</sup> only in the United Kingdom, which is approved by the Australian Director of Biosecurity as free from foot and mouth disease<sup>2</sup>.

v. **either**

The packaging or immediate container of products is stamped with the date of manufacture<sup>4</sup>

**or**

A consignment specific manufacturers' declaration with the date of manufacture for each batch or lot number was provided to the official veterinarian.

- vi. The raw milk cheese has been produced under a documented Hazard Analysis Critical Control Points (HACCP) based food safety management system that effectively controls hazards of concern.

- vii. The country of origin has controls in place for the safe production, collection, transportation, and processing of milk for raw milk cheese, including standards for animal identification and tracing, inputs, milking hygiene, time and temperature control, non-conforming milk and product traceability (from animal to final product), as well as control measures for the processing of raw milk cheese that effectively control pathogenic microorganisms.
  
- viii. The country of origin has government controls and export conditions in place to ensure:
  - a) the milk used in the raw milk cheese is monitored to ensure its safety and suitability;
  
  - and**
  - b) the level of pathogenic microorganisms in the mature raw milk cheese does not exceed the level of pathogenic microorganisms in the milk from which the product was made;
  
  - and**
  - c) the raw milk cheese does not support the growth of pathogenic microorganisms.
  
- ix. A manufacturer's declaration(8708SUP) has been provided by each manufacturer from which the consignment originates and I have read and endorsed each declaration, and have no reason to doubt the truth of the statement(s).

<sup>1</sup> As defined in Australian legislation in the Imported Food Control Order 2019 ([legislation.gov.au/Series/F2019L01233](http://legislation.gov.au/Series/F2019L01233)).

<sup>2</sup> As specified in the FMD-free Country List prepared by the Director of Biosecurity and published on the Department of Agriculture, Fisheries and Forestry's website ([agriculture.gov.au/biosecurity-trade/policy/legislation/fmd-free-country-list](http://agriculture.gov.au/biosecurity-trade/policy/legislation/fmd-free-country-list))

<sup>3</sup>Manufacturing includes all steps prior to certification. This includes, but is not limited to, processing, packaging, labelling and storage.

<sup>4</sup>The date of manufacture is the date the curd was set, or after.

Date:..... Signed: .....RCVS

Stamp: Name in block letters:  
.....  
**Official Veterinarian**

Address:.....  
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