



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

ORIGINAL

No:

EXPORT OF HEAT TREATED POULTRY MEAT AND POULTRY MEAT PRODUCTS TO THE
REPUBLIC OF KOREA

HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM

FOR COMPLETION BY: OFFICIAL VETERINARIAN

I. Identification of the products

- a) Description of the products (including species):

- b) Type and number of packages:
- c) Gross weight of consignment:
- d) Net weight of consignment:
- e) Shipping marks:
- f) Container number(s):
- g) Seal number(s):
- h) Slaughtering period (from date/to date):
- i) Cutting period (from date/to date):
- j) Processing period (from date/to date):

- k) Name and address of exporter (consignor):

II. Origin of the products

a) Name, address and approval number of slaughterhouse:

*b) Name, address and approval number of cutting plant:

*c) Name, address and approval number of processing plant:

d) Name, address and approval number of cold store:

III. Destination of the products

a) The products were despatched from: UNITED KINGDOM
to: SOUTH KOREA,
(country and place of destination)

b) Name and address of consignee:

c) Means of transportation**:

d) Date of loading:

e) Port/Airport of loading:

IV. Health information:

I, the undersigned, certify that:

- (a) the poultry meat was derived from poultry that were hatched and reared in the United Kingdom;
- (b) the farms of origin from which the poultry meat for export is derived are situated at the centre of areas with a radius of 10km within which no outbreaks of **Low Pathogenic Avian Influenza (LPAI)** and **Newcastle Disease** have been confirmed during the last three months prior to slaughter of the poultry;
- (c) There has been no evidence of the following diseases on the farms from which the poultry meat for export is derived during the 12 months prior to slaughter of the poultry:
fowl cholera, pullorum disease (Salmonella pullorum), fowl typhoid (Salmonella gallinarum), infectious bursal disease (Gumboro disease), Marek's disease, duck virus hepatitis (only for duck meat), and duck virus enteritis (only for duck meat);
- (d) the slaughterhouses, cutting plants, processing plants, and cold stores from which the poultry meat is exported are not situated in any area under official control because of **HPAI, LPAI, Newcastle disease**, and any other poultry disease listed in IV.(c) above;
- (e) the slaughterhouses, cutting plants and processing plants and cold stores in which the poultry meat for export to Korea was produced have not, during the time when they were handling such meat intended for export to Korea, handled any poultry or poultry meat imported from any other country from which imports have been prohibited by the government of Korea;
- (f) the exported poultry meat has been derived from healthy poultry which has passed both ante mortem and post mortem inspection under the official veterinary supervision of the UK Food Standards Agency; and the poultry meat bears the official stamp on the carcass or packaging with the identification number of the approved establishment, indicating that it is considered fit for human consumption;
- (g) during slaughter, cutting, processing and storage the poultry meat has been treated in a way that would protect it from becoming contaminated by infectious livestock pathogens;
- (h) the residue level of harmful substances such as antibiotics, synthetic antimicrobials, pesticides, hormones, heavy metals, pathogenic microorganisms, ionisation, food irradiation and food additives (preservatives and meat tenderizers etc.) is considered to be below the limits laid down by the EU, which are considered to be equivalent to those laid down by the Korean government;
- (j) the materials used to package the poultry meat are new, clean and sanitary, and do not contain any substances harmful to humans; the packaging bears the official oval EU health mark which confirms that the poultry meat has been produced in accordance with EU and UK hygiene regulations, and shows the identification code for the premises of origin. The mark must be notified to the Korean government in advance;

- (k) the farms of origin from which the poultry meat for export is derived are situated at the centre of areas with a radius of 10km within which no outbreaks of **High Pathogenic Avian Influenza** (HPAI) have been confirmed during the last three months prior to slaughter of the poultry;
- (l) the processing establishment in which the poultry meat for export was heat treated is segregated from an area in which the raw materials are prepared prior to heat treatment, and a separate area in which they are packaged and stored after heat treatment; and the staff employed in each area do not cross over into the other area;
- (m) the poultry meat for export was subject to heat treatment at or above the following time and temperature parameters:
 - (i)* Time 507 seconds. Core temperature 60 degrees C
 - (ii)* Time 42 seconds. Core temperature 65 degrees C
 - (iii)* Time 3.5 seconds Core temperature 70 degrees C
 - (iv)* Time 0.51 seconds Core temperature 73.9 degrees C

Date: Signed

Stamp Name in block letters.....

Official Veterinarian appointed by Defra*/ DAERA*

Place of issue

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Notes:

* Delete if not applicable

** For transport by sea the name of the ship should be given; for aircraft the flight number is required.

II. Origin of the products

a) Name, address and approval number of slaughterhouse:

*b) Name, address and approval number of cutting plant:

*c) Name, address and approval number of processing plant:

d) Name, address and approval number of cold store:

III. Destination of the products

a) The products were despatched from: UNITED KINGDOM
to: SOUTH KOREA,
(country and place of destination)

b) Name and address of consignee:

c) Means of transportation**:

d) Date of loading:

e) Port/Airport of loading:

IV. Health information:

I, the undersigned, certify that:

- (a) the poultry meat was derived from poultry that were hatched and reared in the United Kingdom;
- (b) the farms of origin from which the poultry meat for export is derived are situated at the centre of areas with a radius of 10km within which no outbreaks of **Low Pathogenic Avian Influenza** (LPAI) and **Newcastle Disease** have been confirmed during the last three months prior to slaughter of the poultry;
- (c) There has been no evidence of the following diseases on the farms from which the poultry meat for export is derived during the 12 months prior to slaughter of the poultry:
fowl cholera, pullorum disease (Salmonella pullorum), fowl typhoid (Salmonella gallinarum), infectious bursal disease (Gumboro disease), Marek's disease, duck virus hepatitis (only for duck meat), **and duck virus enteritis** (only for duck meat);
- (d) the slaughterhouses, cutting plants, processing plants, and cold stores from which the poultry meat is exported are not situated in any area under official control because of **HPAI, LPAI, Newcastle disease**, and any other poultry disease listed in IV.(c) above;
- (e) the slaughterhouses, cutting plants and processing plants and cold stores in which the poultry meat for export to Korea was produced have not, during the time when they were handling such meat intended for export to Korea, handled any poultry or poultry meat imported from any other country from which imports have been prohibited by the government of Korea;
- (f) the exported poultry meat has been derived from healthy poultry which has passed both ante mortem and post mortem inspection under the official veterinary supervision of the UK Food Standards Agency; and the poultry meat bears the official stamp on the carcass or packaging with the identification number of the approved establishment, indicating that it is considered fit for human consumption;
- (g) during slaughter, cutting, processing and storage the poultry meat has been treated in a way that would protect it from becoming contaminated by infectious livestock pathogens;
- (h) the residue level of harmful substances such as antibiotics, synthetic antimicrobials, pesticides, hormones, heavy metals, pathogenic microorganisms, ionisation, food irradiation and food additives (preservatives and meat tenderizers etc.) is considered to be below the limits laid down by the EU, which are considered to be equivalent to those laid down by the Korean government;
- (j) the materials used to package the poultry meat are new, clean and sanitary, and do not contain any substances harmful to humans; the packaging bears the official oval EU health mark which confirms that the poultry meat has been produced in accordance with EU and UK hygiene regulations, and shows the identification code for the premises of origin. The mark must be notified to the Korean government in advance;

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- (l) the processing establishment in which the poultry meat for export was heat treated is segregated from an area in which the raw materials are prepared prior to heat treatment, and a separate area in which they are packaged and stored after heat treatment; and the staff employed in each area do not cross over into the other area;
- (m) the poultry meat for export was subject to heat treatment at or above the following time and temperature parameters:
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