



DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS

SCOTTISH GOVERNMENT

WELSH GOVERNMENT

DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS - NORTHERN IRELAND

ORIGINAL

No:

EXPORT OF HEAT PROCESSED POULTRY MEAT AND POULTRY MEAT PRODUCTS
WITH/WITHOUT NATURAL CASINGS TO JAPAN

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) Net weight of consignment:
- d) Shipping marks:
- e) Container number(s):
- f) Seal number(s):
- g) Slaughter date(s):
- h) Date(s) of processing:
- i) Date(s) of heat-processing:
- j) Name and address of exporter (consignor):

II. Origin of the products

- a) Name, address and approval number of slaughter plant:

- b) Name, address and approval number of processing plant:

- c) Name, address and approval number of designated heat-processing plant:

III. Destination of the products

- a) Name and address of consignee:

- b) Means of transportation:
- c) Date of loading:
- d) Port/Airport of loading:

IV. Health information

I, the undersigned, certify that:

- a) Notifiable Avian Influenza and Newcastle Disease are designated as notifiable diseases in the United Kingdom;
- b) the United Kingdom has in place a surveillance programme for Notifiable Avian Influenza in accordance with the WOAH Terrestrial Animal Health Code and have fully acknowledged the outcome;
- c) the poultry meat was derived from poultry that were hatched and reared in the United Kingdom;

Certificate No.:

d) during the 21 days prior to slaughter of the poultry, there has been no evidence of the following diseases in the farms of origin of the birds from which the heat processed poultry meat and poultry meat products for export are derived:

Notifiable Avian Influenza, Newcastle Disease, Fowl cholera (*Pasteurella multocida*) and **salmonellosis** (caused *Salmonella pullorum* and *Salmonella gallinarum* only);

e) the heat processed poultry meat and poultry meat products derived from poultry found to be sound and healthy and confirmed free from any evidence of infectious diseases of poultry during ante-mortem and post-mortem inspections under official veterinary supervision of the competent authority of the United Kingdom at an approved slaughter facility;

f) the slaughter and processing establishments (prior to heat processing) in which the poultry meat and meat products for export was produced are approved by the relevant competent authority of the United Kingdom;

g) the heat processing establishments are approved by the relevant competent authority of the United Kingdom under approval number in II. (c) of this certificate and designated by the Japanese animal health authorities;

h) the heat-processed poultry meat and meat products are stored in clean and sanitary wrappings and /or containers and handled in a way to prevent contamination by infectious animal pathogens prior to shipment;

i) the poultry meat or meat products for export were subject to heat processing reaching at least 70°C core temperature for one minute or longer;

j) the heat processed poultry meat and poultry meat products described herein were slaughtered and processed under sanitary conditions in accordance with laws and regulations of the United Kingdom, which are recognised as at least equivalent to laws and regulations of Japan;

k) Natural casings ***have** / ***have not** been used in the heat processed poultry meat and poultry meat products. If natural casings have been used, additional Animal Health Requirements for natural casings are included in the support certificate 8194SPT, bearing the same certificate number as this document.

***delete as appropriate**

Date: Signed

Stamp Name in block letters.....

Official Veterinarian

Place of issue
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