



DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS
SCOTTISH GOVERNMENT
WELSH GOVERNMENT

DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS - NORTHERN IRELAND

No:

Import Permit No:

EXPORT OF FROZEN POULTRY MEAT (INCLUDING MECHANICALLY RECOVERED POULTRY MEAT) TO THE REPUBLIC OF SOUTH AFRICA

HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM

FOR SIGNATURE BY: OFFICIAL VETERINARIAN

I. Identification of the meat

- a) Species:
- b) Date of slaughter:
- c) Nature of cuts/product:

- d) Number of cuts or packages:
- e) Net weight of consignment:
- f) Nature of packaging:
- g) the meat was loaded into shipping container(s) number(s):

and sealed with seal(s) number(s):

under my direct supervision at the establishment mentioned in paragraph II overleaf;

II. Origin of the products

- a) Name and address and veterinary approval number(s) of the slaughterhouse(s)**:

Certificate Number:

b) Name, address and approval number(s) of the cutting / processing plant(s)**:

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

III. Destination of the meat

a) The products were despatched from:

to: SOUTH AFRICA
(country and place of destination)

b) Name and address of exporter:

c) Name and address of consignee:

d) Means of transportation:

(Name of ship or Flight Number)

IV. Health Information:

I,

(full name and qualifications in block letters)

a veterinarian authorised by the Department of Environment, Food and Rural Affairs of the United Kingdom do hereby certify that:

(a) the *poultry meat/ *mechanically recovered meat described at Section I above was obtained from poultry which meets the following requirements:

(b) poultry meat and raw meat preparations are derived from clinically healthy birds that originate from the premises and/or administrative territory, officially free from infectious disease, including:

- i) notifiable (as defined in the WOAHA Terrestrial Animal Health Code) avian influenza;
- ii) other avian influenza viruses - during the last 3 months in the premises;
- iii) ornithosis (psittacosis) - during the last 6 months in the premises.

- (c) the *poultry meat/*mechanically recovered meat described herein was obtained from poultry:
 - i) found to be free of any clinical signs of infectious or contagious disease to which the species is susceptible;
 - ii) hatched and reared in the United Kingdom
 - iii) slaughtered in the United Kingdom;
 - iv) originating from flocks which were not slaughtered to control or eradicate a disease;
- (d) the birds emanate from premises where no cases of Newcastle disease have occurred during the past three months. The premises are situated in an area in which, within a 10km radius, no case of Newcastle disease has occurred during the past six months;
- (e) the abattoir and cutting plant are not situated in a Newcastle disease infected zone;
- (f) the meat was derived from birds which come from establishments (premises) that have been regularly monitored for the presence of Salmonella spp. and no evidence of Salmonella Enteritidis and S Typhimurium has been found on routine bacteriological culture;
- (g) the meat was obtained in accordance with the conditions governing the slaughter and handling of meat in the relevant United Kingdom legislation which is considered to be equivalent to the Meat Safety Act 2000 (Act No 40 of 2000) of South Africa and the regulations promulgated thereunder;
- (h) on the basis of legislation currently in force in the United Kingdom, it can be considered that the meat does not contain levels exceeding the limits permitted in the United Kingdom of any veterinary medicinal product, antiparasitic agent, or heavy metal contaminant; nor any beta-agonist; or any substances having a thyrostatic, oestrogenic, androgenic or gestogenic action, which do not occur naturally in the meat;
- (j) the abattoir(s) and cutting plant(s) are approved by the National Executive Officer of South Africa; the meat was obtained, processed, packaged, labelled and stored in officially approved premises in the United Kingdom in accordance with United Kingdom hygiene regulations and is fit for human consumption;
- (k) the farms from which the animals and the establishment (plant) from which the meat was obtained are subjected to an official National Residue Monitoring Program. On the basis of legislation currently in force in the United Kingdom it can be considered the meat does not contain any harmful chemical residues including antimicrobial, coccidiostats and dioxins;
- (l) pre-shipment samples of mechanically recovered poultry meat or meat in the form of unrecognisable cuts (e.g. trimmings) did not exceed the following microbiological limits:

Standard plate count	1x10 ⁶ /g	<i>Staphylococcus aureus</i>	1x10 ⁴ /g
Coliforms	1x10 ⁴ /g	<i>Salmonella enteritidis</i>	zero
E Coli (other than zoonotic E coli)	5x10 ³ /g	<i>Salmonella typhi</i>	zero
Zoonotic E coli (e.g. E coli 0157)	zero	<i>Salmonella spp</i> (other than typhi and	Absent in 25g

		enteriditis)	
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Certificate Number:

Note: Not less than one representative sample taken per 1000 kg of meat. A maximum number of five (5) samples may be pooled for testing purposes.

- (m) the meat was not subjected to ionising irradiation;
- (n) no substances derived from the other species (e.g. bovine, ovine or porcine proteins) have been added to this product;
- (o) the approval number of the plant, brand names and dates of slaughter/packaging appear on the packaging;
- (p) at loading the temperature of the meat was -18°C or less;
- (q) the reefer container conforms to accepted standards of cleanliness, construction, maintenance operation, and is equipped with a continuously registering thermograph.

Date: SignedRCVS

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

Address.....

- * Delete if not applicable.
- ** This information must be clearly marked on the outside of each carton.

V.A. 1236EHC APPLICATION