



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 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)

Approval number of final cutting / processing plant	Description of the products (including species)	Type and number of packages	Net weight

b) Net weight of consignment:

c) Slaughter period (from/to date):

d) Cutting period (from/to date):

e) Processing period (from/to date):

f) Container number(s):

g) Official Seal number(s):

Certificate Number: .....

h) 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:

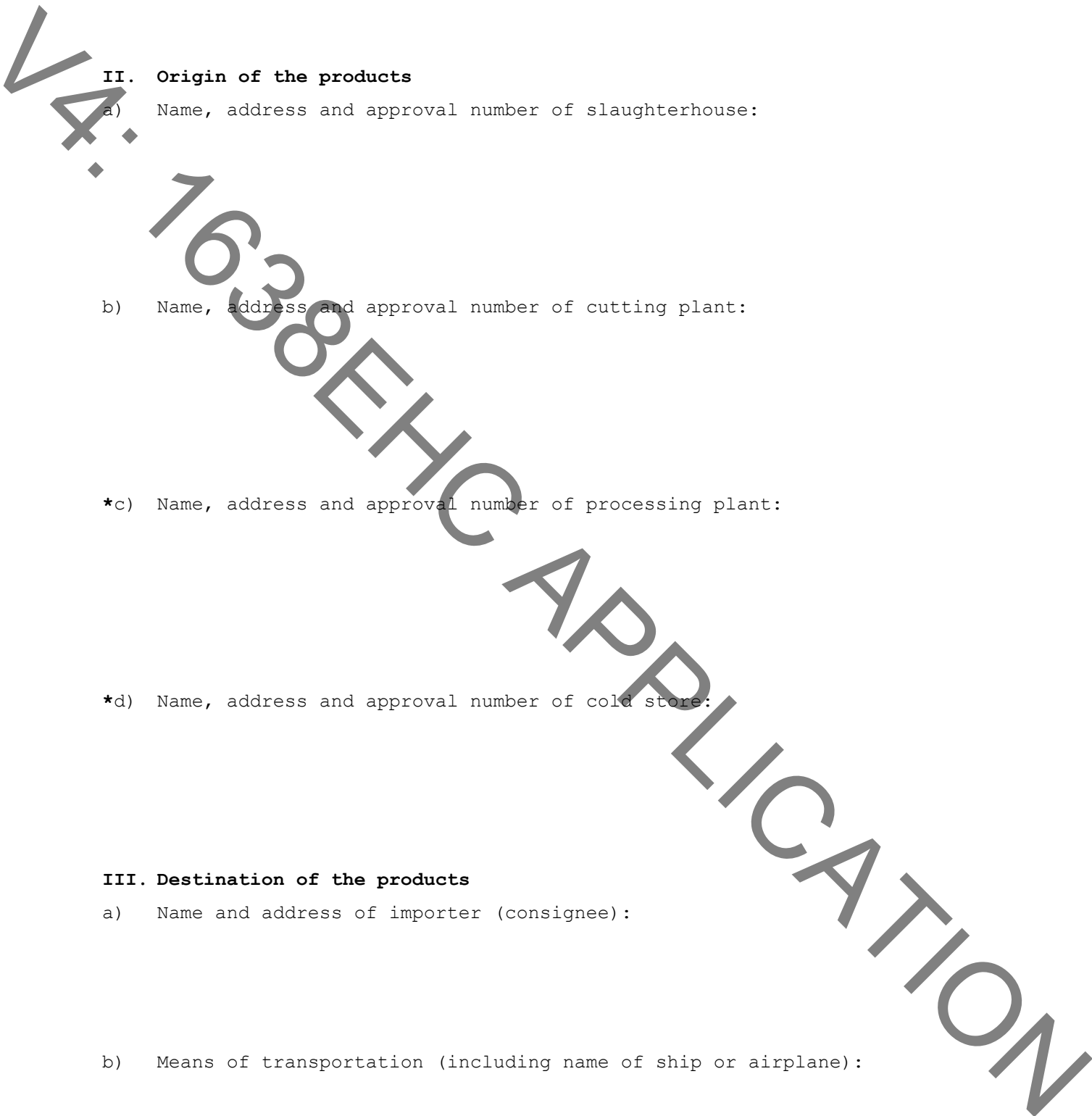
**III. Destination of the products**

a) Name and address of importer (consignee):

b) Means of transportation (including name of ship or airplane):

c) Date of shipment:

d) Place of shipment (port/airport):



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) Either
- \* (i) the United Kingdom has been free of **High Pathogenicity Avian Influenza (HPAI)** for 1 year prior to the export. However, in case the Ministry of Agriculture, Food and Rural Affairs of the Republic of Korea recognises that the government of the United Kingdom is implementing a stamping-out policy effectively, the period may be shortened in accordance with the Terrestrial Animal Health Code of the World Organisation for Animal Health (WOAH);
- Or
- \* (ii) (1) the farms of origin from which the poultry meat for export is derived, and the premises used for slaughter and processing of the poultry, is outside of any restricted zones established for the control of **High Pathogenicity Avian Influenza (HPAI)**;
  - (2) the poultry used for producing poultry meat, etc. shall not move through HPAI restricted zones in transit to slaughterhouse. If the poultry was transported through any HPAI restricted zones prior to slaughter, this was carried out in a manner to prevent contamination by infectious poultry disease pathogens such as the priority use of the expressway and sealing of vehicle etc. under the conditions determined by the veterinary authority;
  - (3) the slaughterhouse is subject to and complies with animal disease control regulations of the UK;
- c) no outbreaks of **Low Pathogenic Avian Influenza (LPAI)** and **Newcastle Disease (ND)** were confirmed within a 10km radius of the farms of origin from which the poultry meat for export is derived during the last three months prior to slaughter of the poultry;
- d) there has been no evidence of the following diseases on the farms of origin 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);**
- e) the slaughterhouses, cutting plants, processing plants and cold stores from which the poultry meat for export to Korea was produced are not situated in any disease control zone in place due to **HPAI, LPAI, ND**, or any other poultry disease listed in IV. d) above;
- f) the slaughterhouses, cutting plants, 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;

Certificate Number: .....

- g) the poultry meat to be exported has been derived from poultry which was found to be healthy in ante-mortem and post-mortem inspection conducted in the export establishment by an Official Veterinarian of the UK;
- h) during slaughter, cutting, processing and storage the poultry meat has been handled in a manner so that it will not be contaminated by pathogens of contagious animal disease;
- i) the poultry meat meets the Korean regulations for residue materials (antimicrobial, agricultural pesticide, hormone, heavy metal, etc.), microorganisms, food irradiation, ionization process and food additives (preservatives, tenderizer, etc.) that may cause hazard to public health;
- j) the materials used to package the poultry meat are not harmful to the human body and display the production establishment identification number and pass mark which confirms that the poultry meat has been produced in accordance with UK hygiene regulations and handled in a method that is not hazardous to public health. The pass mark must be notified to the Korean government in advance;
- k) the poultry for producing the poultry meat for export was not in contact with HPAI-infected poultry in transit to the slaughter establishment;
- l) The poultry meat is sealed under the supervision of an Official Veterinarian of the UK.

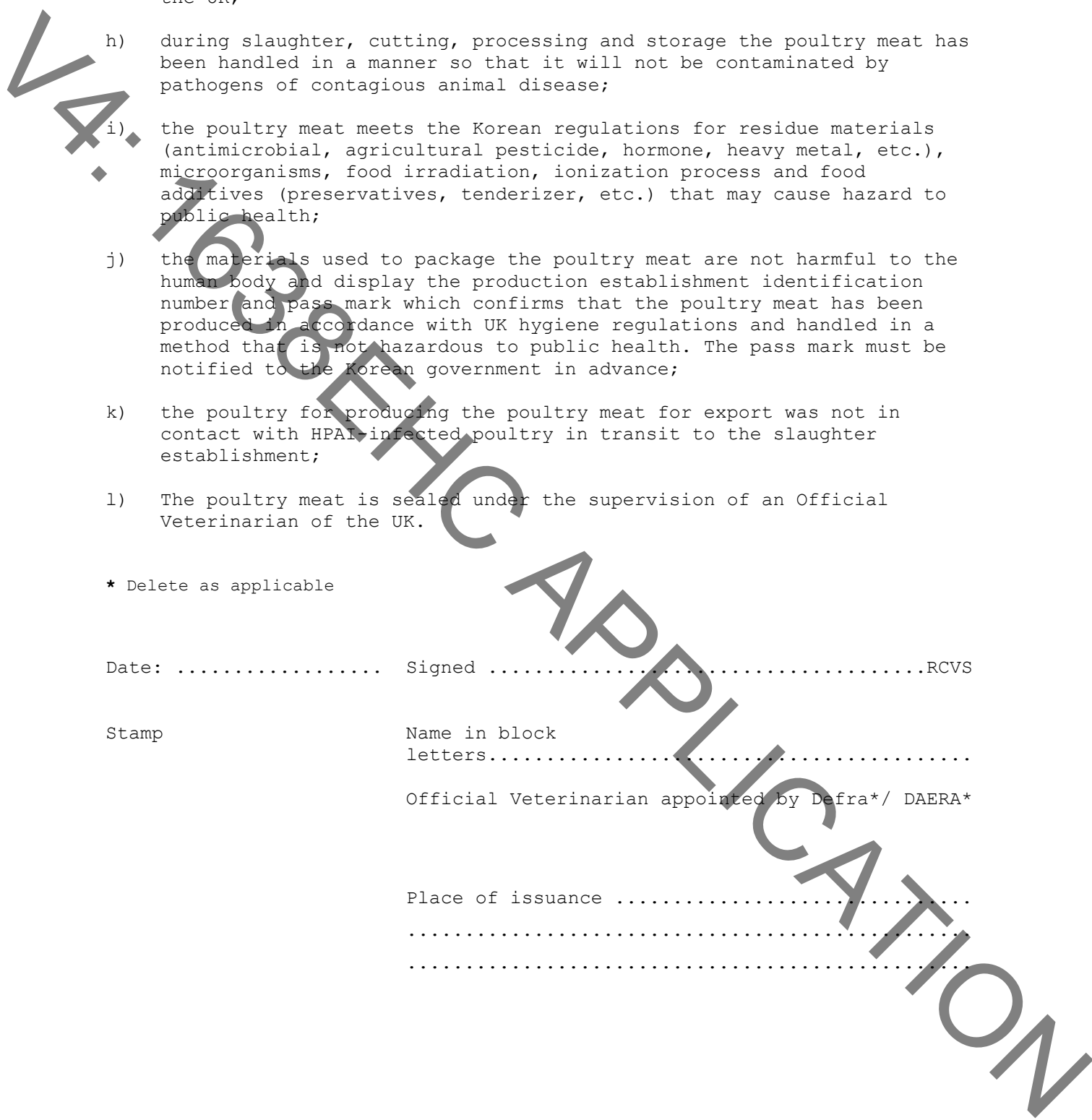
\* Delete as applicable

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

Stamp Name in block letters.....

Official Veterinarian appointed by Defra\*/ DAERA\*

Place of issuance .....  
.....  
.....





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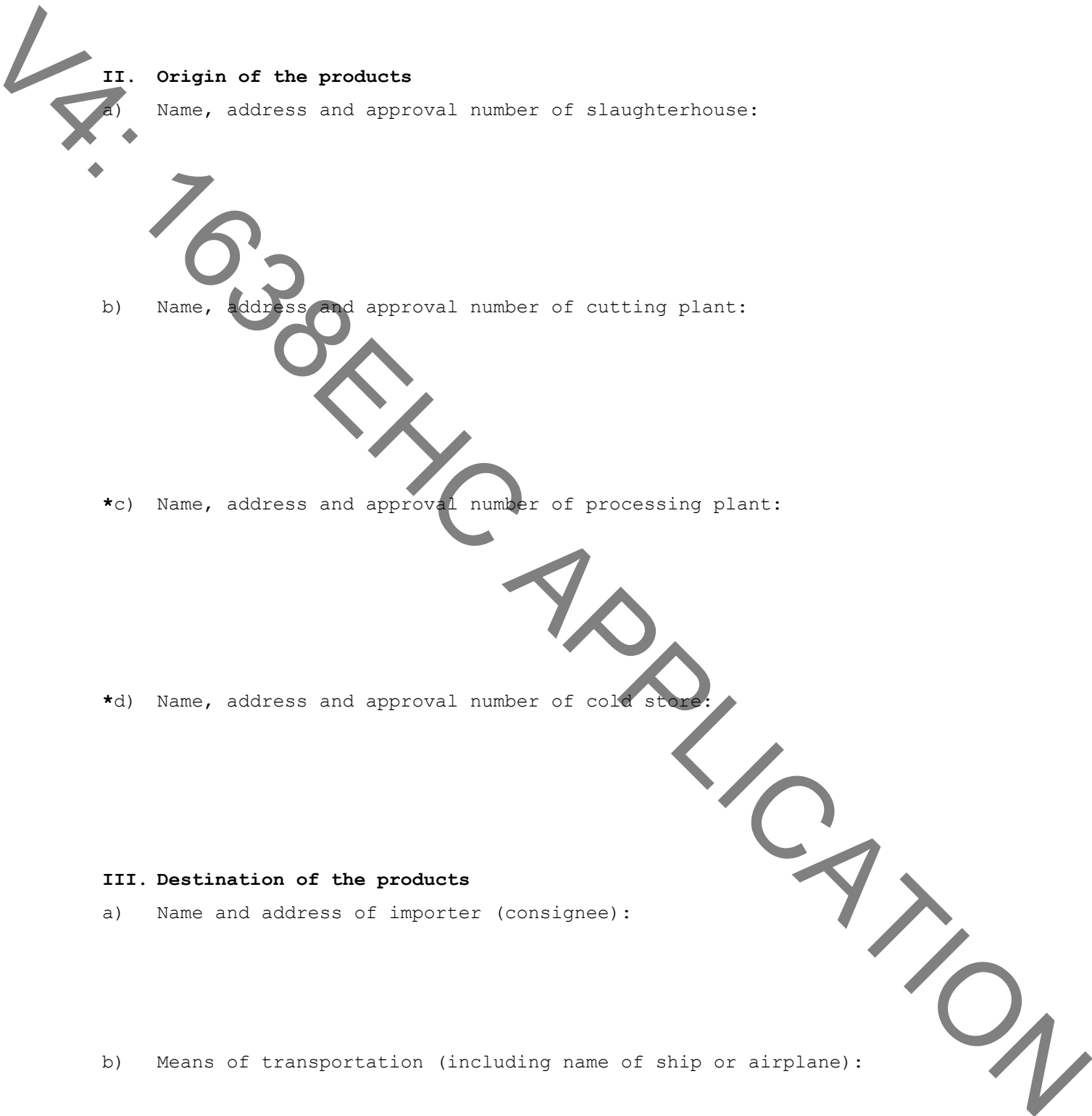
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