



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 FRESH POULTRY MEAT PREPARATION TO THE REPUBLIC OF SOUTH AFRICA  
HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM

FOR SIGNATURE BY: OFFICIAL VETERINARIAN

I. IDENTIFICATION OF THE PRODUCT

(a) Description of the product:

A. MEAT PRODUCT USED:

- 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:

B. MILK/MILK BASED PRODUCT USED:

- a) Description:
- b) Product manufactured from (species):

Certificate Number: .....

**II. ORIGIN OF THE PRODUCTS**

**A. MEAT PRODUCT USED**

- a) Name and address and veterinary approval number(s) of the slaughterhouse(s)\*\*:
  
- b) Name, address and approval number(s) of the cutting / processing plant(s)\*\*:
  
- c) Name, address and approval number of the cold store(s)\*\*:

**B. MILK/MILK BASED PRODUCT USED**

- a) Approval number, name and address of manufacturing plant:

**III. DESTINATION OF THE PRODUCT**

- 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 competent authority of the United Kingdom do hereby certify that:

**A. FOR THE POULTRYMEAT:**

- (a) the poultry 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 WOAH 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 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;

Certificate Number: .....

- (j) the meat was obtained from poultry that has been slaughtered and the meat handled/cut/processed and/or packed and stored at establishments on the list approved by the Director, Animal Health of the Republic of South Africa and the competent authorities of the United Kingdom;
- (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 <sup>6</sup> /g	<i>Staphylococcus aureus</i>	1x10 <sup>4</sup> /g
Coliforms	1x10 <sup>4</sup> /g	<i>Salmonella enteritidis</i>	zero
E Coli (other than zoonotic E coli)	5x10 <sup>3</sup> /g	<i>Salmonella typhi</i>	zero
Zoonotic E coli (e.g. E coli 0157)	zero	<i>Salmonella spp</i> (other than typhi and enteritidis)	Absent in 25g

**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, other than those covered by the certification in Part IV (B) below and 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.

**B. FOR THE DAIRY CONTENT:**

The dairy content of the product(s) described overleaf:

1. was/were derived from:

\*1.1 milk or milk-based products originating from holdings, or dairies on holdings, on which foot and mouth disease has not been suspected or confirmed at the time of collection /production, and processed at a manufacturing plant duly registered by the appropriate authority of the United Kingdom;

Or

\*1.2 milk or milk-based products, legally imported into the United Kingdom, from facilities in the European Union (EU) registered for trade within the Union (complying with all the relevant EU legislation) or Norway, which were not under restrictions due to foot-and-mouth disease or rinderpest;

Or

Certificate Number: .....

\*1.3 milk or milk-based products, legally imported into the United Kingdom, from one or more of the following countries:

New Zealand, Australia, Switzerland, United States of America and Canada.

2. was/were processed at an officially approved manufacturing plant and subjected to one of the following processes before being introduced onto the South African territory:

Either:

\*2.1 In the case of milk or milk-based products originating from areas where no outbreak of foot-and-mouth disease has occurred within the last 12 months, and where vaccination against foot-and-mouth disease has not been carried out in the last 12 months:

\*2.1.1. ultra high temperature treatment at 132°C for 1 second;  
and/or

\*2.1.2. pasteurised at 72°C for 15 seconds or at 60°C for 30 minutes;

and/or

\*2.1.3. heat sterilised for 30 minutes at a pressure of 15 pounds (100kpa);

and/or

\*2.1.4. an acidification process such that the pH value is lowered and kept below 6 for at least 1 hour.

Or:

\*2.2 In the case of milk or milk products originating from areas where an outbreak of foot-and-mouth disease has occurred within the last 12 months, or which have carried out vaccination against foot-and-mouth disease in the last 12 months:

\*2.2.1. ultra high temperature treatment at 132°C for 1 second;  
and/or

\*2.2.2. an initial heat treatment having an effect at least equivalent to that achieved by pasteurisation at a temperature of at 72°C for 15 seconds, so as to produce a negative reaction to the phosphatase test, followed by:

\* (i) a second heat treatment by high temperature pasteurisation, UHT or sterilisation, so as to produce a negative reaction to the peroxidase test;

**or**

\* (ii) in the case of milk powder or a dry milk based product, a second heat treatment having an effect at least equivalent to that achieved by the first heat treatment, so as to produce a negative reaction to the phosphatase test followed by a drying process;

**or**

\* (iii) an acidification process such that the pH is lowered and kept below 6.0 for at least one hour;

Certificate Number: .....

- 3. do not contain any harmful additives and is unconditionally passed as fit for human consumption;
- 4. In the case of milk or milk-based products of ovine or caprine origin, the milk or milk-based products originate from a Scrapie free establishment (including the farm of origin);
- 5. do not contain any products derived from animals other than milk, milk-based products or animal-derived rennet;
- 6. do not, to the best of my knowledge and belief, constitute any danger of introducing infectious or contagious diseases into South Africa.

The consignment 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.

\* Delete if not applicable.

\*\* This information must be clearly marked on the outside of each carton.

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

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

Address.....  
.....

