

**THIS CERTIFICATE IS NOT AN EXPORT CERTIFICATE AND IS FOR  
INTERNAL MOVEMENT ONLY**

CERTIFICATE NUMBER<sup>1</sup>: AUS / /



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

**VETERINARY CERTIFICATE<sup>2</sup> FOR THE MOVEMENT WITHIN THE UK OF COOKED PIG MEAT  
(ORIGINATING FROM GREAT BRITAIN) FOR FURTHER PROCESSING, STORAGE AND  
EXPORT TO AUSTRALIA**

**I Identification of meat**

- a) Description of product: nature of packaging, weight and number of carcasses/cuts/quarters/cartons or packages:
- b) Unique identification marks on carcasses or packaging (batch numbers if applicable):
- c) \*Container/Pallet ID numbers (where relevant):

**II. Origin of the meat**

- a) Name, address and veterinary approval number of the approved \*slaughterhouse/ \*cutting plant /\*processing premises/ \*cold store from which the consignment will be dispatched:
- b) Name, address(es) and veterinary approval number(s) of the approved \*cutting plant(s) /\*processing premises/ \*cold store(s) to which the consignment will be dispatched:

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<sup>1</sup> AUS/Plant number/date/sequential number (e.g. AUS/UK1234EC/20.6.11/05)

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7856IMC (11/10/2017)

#### IV. Health attestation

I, the undersigned Veterinarian, certify that:

##### SECTION A - (To be certified in ALL cases)

- (a) the pigs from which the meat was derived have been continuously resident in Great Britain since birth and were slaughtered on  
(dates);
- (b) the pigs from which the meat was derived passed ante- and post-mortem veterinary inspection under official veterinary supervision; the meat is considered to be fit for human consumption;
- (c) the meat has not been derived from the head or neck<sup>1</sup>, major peripheral lymph nodes<sup>2</sup> have been removed and the meat has been deboned<sup>3</sup>;
- <sup>1</sup> The meat was not derived cranial to the fourth cervical vertebra;
- <sup>2</sup> Major peripheral lymph nodes include the popliteal, iliac, inguinal, axillary, ventral, middle and dorsal superficial cervical and those in the region of the head and neck.
- <sup>3</sup> Deboning and removal of major lymph nodes can occur after product has been cooked.
- (d) the establishment where the pigs from which the meat was derived were slaughtered, the establishment(s) where the meat was prepared, processed and stored all have current Defra (and therefore European Commission and Department of Agriculture and Water Resources) approval for their facilities and hygienic operation;
- (e) officials of the competent authorities<sup>3</sup> of Great Britain were present in plants at all times when pigs were being slaughtered for export to Australia;
- (f) the establishment where the pig meat/meat product was prepared and/or processed did not prepare or process pig meat/meat product not eligible for export to Australia while pig meat/meat product was being prepared and/or processed for export to Australia;
- (g) the establishment where the meat was slaughtered, \*prepared, \*processed and/or \*stored has a quality assurance program providing assurance that meat destined for Australia is identified and totally segregated from meat not eligible for export to Australia.
- (h) the identification number of the slaughtering establishment and the establishment where the pig meat/meat product was prepared and/or processed is readily visible on the pig meat/meat product or, where the pig meat/meat product is wrapped or packed, was marked on the package or wrapping containing the pig meat/meat product in such a way that the numbers cannot readily be removed without damaging the pig meat/meat product, package or wrapping;

##### \*SECTION B - (To be certified at the establishment processing cooked pig meat to Australia)

- (i) the establishment at paragraph II(c) above processing cooked pig meat/meat products for export to Australia is under the supervision of the competent authorities<sup>4</sup> of Great Britain;

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<sup>3</sup> In England and Wales - The Food Standards Agency  
In Scotland - Food Standards Scotland

(j) the pig meat/pig meat product was heated to a minimum core temperature of 56°C for not less than 60 minutes or an equivalent heating process shown in the table below:

Minimum core temperature (°C)	Minimum time (minutes)
56	60
57	55
58	50
59	45
60	40
61	35
62	30
63	25
64	22
65	20
66	17
67	15
68	13
69	12
70	11

The temperature/time parameter actually used is as follows:

Minimum core temperature (°C)	Minimum time (minutes)

The minimum core temperatures shown above were maintained continuously for the minimum times stipulated;

- (k) the temperature recording equipment was checked during the cooking process and was found to be in good order. Records confirm that the time/temperature parameters specified in paragraph IV(j) above were met;
- (l) the cooked pig meat/meat product for Australia was processed and stored separately from all other products;
- (m) the cooked pig meat/meat product has been prepared and/or processed for export and packed on (date(s)) and the bags, wrappers or packing containers were clean and new;

\*Delete as appropriate

Stamp: .....

Signature of Veterinarian

.....RCVS

Name in capital letters

Date: .....

Plant Approval Stamp:

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