

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

## WELSH GOVERNMENT

DEPARTMENT OF AGRICULTURE AND RURAL DEVELOPMENT, NORTHERN IRELAND

	T TO MALAWI OF M EAN UNION FROM ANI						THE
HEALT	H CERTIFICATE			No			
EXPOR!	TING COUNTRY:	UNITED KING	DOM				
FOR C	OMPLETION BY:	OFFICIAL VE	TERINARIAN				
I	Identification of	f consignment					
(a)	Description of th	ne products:					
(b)	Type and number of	of packages:					
(C)	Net and gross wei	ight of consid	gnment:				
(d)	Container/seal nu	umber OR alte	rnative ide	ntificatio:	n details a	vailab	le
	such as shipping	marks, batch	numbers or	pallet nu	mbers:		
II	Origin of product	ts					
*(a)	Name, address and	d official app	proval numb	er of the	slaughterho	use(s)	:
	<b></b>						
*(b)	Name, address and	d official app	proval numb	er of the	cutting pre	mises:	
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							• •
							• •
* (C)	Name, address and	d official app	proval numb	er of the p	processing		
	premises:						
		• • • • • • • • • • •					

<b>*</b> (d)	Name, address and official approval number of the cold store:
III	Destination of products
(a)	Name and address of exporter:
(b)	Name and address of consignee:
(c)	Name and address of premises of despatch:
( 1)	
(d)	Means of transportation (Name of ship, flight number, airport/port of
	departure):
T17	Hoalth Information

- I, the undersigned, certify that:
- the meat/meat products was/were derived from animals which have been (a) subjected to ante-mortem and post-mortem inspection under veterinary supervision in an officially approved slaughterhouse and found fit for human consumption;
- the meat/meat products and/or the packaging thereof bears an official (b) oval mark indicating that it/they has/have been obtained, processed, packaged, labelled and stored in an officially approved establishment in accordance with European Union hygiene regulations, including compliance with the microbiological criteria, and is/are fit for human consumption;
- the meat/meat products has/have been stored in an hygienic manner in accordance with European Union hygiene regulations so as to prevent contamination with agents known to cause infectious disease of humans or animals;
- (d) European Union approved slaughterhouses/meat establishments subjected to monitoring under the national residue monitoring plan to ensure that meat intended for trade within the European Union does not contain levels exceeding the limits permitted by European Union regulations of any veterinary medicinal product, antiparasitic agent, heavy metal contaminant, beta-agonist or any substance having a thyrostatic, oestrogenic, androgenic or gestogenic action;

(e)	this	ransport vehicles consignment meet ne regulations;			_		
<b>*</b> (f)	IN THE CASE OF FRESH MEAT ONLY						
	slaugh count: swine	neat was derived hter, were resider ry or zone which o fever, African rpest in accordance	nt in was free of foo swine fever,	ot and mouth swine vesi	disease, calcular disea	, a lassical ase and	
<b>*</b> (g)	IN TH	E CASE OF MEAT PRO	DUCTS ONLY				
	i.	the meat products of their slaughte a country or zone *classical swine disease and *rind Animal Health Code	r, were residen e which was fro fever, *African erpest in acco	t in ee of *foot n swine feve	and mouth or, *swine ve	disease, esicular	
	AND		,				
	* ii.	the meat product ensures the destr **classical swine **swine vesicular recommended in th Chapter. Details	uction of the fermion of the disease virus e relevant OIE of the treatment	**foot and m	nouth disease swine fever rinderpest v Animal Heal llows:	e virus, virus, rirus as th Code	
*	Dalat	. if mot mulicable					
•	ретес	e if not applicable	e				
**	count	ate disease(s) delory/zone was not from	ee and for whic				
Offici	al Sta	amp	Signed	ficial Veter		RCVS	
			Na.	me in block	 letters	•••••	
Date .			Address				
				• • • • • • • • • • • • • • • • • • • •	• • • • • • • • • • • • • • • • • • • •		
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