

DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS THE SCOTTISH GOVERNMENT - RURAL DIRECTORATE WELSH ASSEMBLY GOVERNMENT, DEPARTMENT FOR RURAL AFFAIRS DEPARTMENT OF AGRICULTURE AND RURAL DEVELOPMENT NORTHERN IRELAND

	ORT TO TOGO OF MEAT/MEAT PRODUCTS OF PORCINE ORIGIN PRODUCED IN THE OPEAN UNION FROM ANIMALS RESIDENT IN EUROPEAN UNION MEMBER STATES	
HEA	LTH CERTIFICATE No:	
EXP	ORTING COUNTRY: UNITED KINGDOM	
FOR	COMPLETION BY: OFFICIAL VETERINARIAN	
I	Identification of consignment	
(a)	Description of the products:	
(b)	Type and number of packages:	
(c)	Net and gross weight of consignment:	
(d)	Container/seal number OR alternative identification details available	
	such as shipping marks, batch numbers or pallet numbers:	
II	Origin of products	
* (8	a) Name, address and official approval number of the slaughterhouse(s):	
	.,	
* (}	o) Name, address and official approval number of the cutting premises:	
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		•
* (c) Name, address and official approval number of the processing premises	:
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		•

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ΙI	I	D	esti	nat	ion	of	pro	oduc	ts														
(a)	Nam	e and					_															
(b)	Nam	e and					con	_														
(c)	Nam	e and					pre															
(d			ns o	f t	rans	spoi	rtat	cion	(Na	ıme	of	shij	p,	fli	ght	nuı	mbeı	, a	irpo	ort/	'por	t o	f
			artur													\							

IV Health Information

- I, the undersigned, certify that:
- (a) the meat/meat products was/were derived from animals which have been subjected to ante-mortem and post-mortem inspection under veterinary supervision in an officially approved slaughterhouse and found fit for human consumption;
- (b) the meat/meat products and/or the packaging thereof bears an official 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;
- (c) 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 are 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) the transport vehicles or containers and the loading conditions of this consignment meet the conditions laid down in European Union hygiene regulations;

* (f)	IN TH	E CASE OF FRESH	MEAT ONLY			
	slaug count swine	neat was derived whter, were residery or zone which fever, African erpest in accordance.	dent in h was free of swine fever,	foot and m	outh disease cular diseas	, a , classical e and
* (g)	IN TH	E CASE OF MEAT	PRODUCTS ONLY			
	i.	the meat product of their slaugh			imals which,	at the time
		free of *foot a *African swine in accordance w	and mouth dise fever, *swine	ease, *clas e vesicular	sical swine disease and	fever, *rinderpest
	* ii.	the meat produce ensures the des **classical swine**swine vesicular recommended in Chapter. Detail	struction of rine fever virtler disease virtler the relevant	the **foot us, **Afric irus and/or OIE Terres	and mouth di an swine fev ** rinderpe trial Animal	sease virus, er virus, st virus as Health Code
	••••					
*	Delet	e if not applica	able			
**	count	ate disease(s) or ry/zone was not red to destroy	free and for			
Offic	ial St	amp:	Signed	Official	 Veterinaria	RCVS
				Name in	block lette	rs
Date:			Address .			

