



**DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS  
SCOTTISH GOVERNMENT  
WELSH GOVERNMENT  
DEPARTMENT OF AGRICULTURE AND RURAL DEVELOPMENT NORTHERN IRELAND**

NO: .....

**EXPORT OF MEAT, MEAT PRODUCTS OR MEAT PREPARATIONS (EXCLUDING POULTRY) TO THE CAYMAN ISLANDS**

**HEALTH CERTIFICATE**

**EXPORTING COUNTRY: UNITED KINGDOM**

**FOR SIGNATURE BY: OFFICIAL VETERINARIAN**

**I. Identification of meat**

- a) Meat of (animal species): .....
- .....
- b) Nature of cuts: .....
- .....
- c) Nature of packaging: .....
- .....
- d) Number of cuts or packages: .....
- .....
- e) Month(s) and year(s) when frozen: .....
- f) Net weight: .....

**II. Identification of consignment**

- (a) Description of the products .....
- .....
- (b) Type and number of packages .....
- .....
- (c) Net weight of consignment .....
- (d) Shipping marks .....
- .....

**III. Origin of products**

(a) Name, address and approval number of slaughterhouse:.....  
.....  
.....

(b) Name, address and approval/registration number of processing  
establishment:.....  
.....  
.....

(c) Name and address of exporter:  
.....  
.....  
.....

**IV. Destination of products**

(a) The product was despatched from the United Kingdom to:  
.....  
(country and place of destination)

(b) Name and address of consignee:.....  
.....  
.....

(c) Means of transportation:.....

**V. Health Information**

I, the undersigned, certify that the products described overleaf meet the following requirements:

1. the meat used in the production of meat product or preparations was derived from animals which were subjected to ante- and post-mortem inspection under veterinary supervision and found to be free from notifiable infectious or contagious diseases;
2. the meat/ meat product or preparation has been processed, handled, stored, and transported within the United Kingdom in a sanitary manner so as to prevent contamination with a causative agent of any infectious animal disease or which would render it unfit for human consumption;
3. the meat/meat product or preparation is acceptable for human consumption in the United Kingdom.

**\*VI. Health Information - in the case of beef and beef products**

I, the undersigned, certify that the products described overleaf meet the following requirements:

1. the United Kingdom complies with the conditions in the Terrestrial Animal Health Code of the OIE as a country that presents a controlled risk status for Bovine Spongiform Encephalopathy (BSE);
2. the cattle from which the fresh meat and meat products destined for export were derived were not subjected to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing process;
3. the fresh meat and meat products were produced and handled in a manner which ensures that such products do not contain and are not contaminated with the following specified risk materials: the brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, the transverse processes of the lumbar and thoracic vertebrae, and the wings of the sacrum) and dorsal root ganglia of cattle 30 months of age and older; and the tonsils and distal ileum of the small intestine of cattle regardless of age;
4. the fresh meat and meat products were produced and handled in a manner which ensures that such products do not contain and are not contaminated with mechanically separated meat (MSM) or other meats from other systems of advanced meat recovery (AMR) from the skull and vertebral column from cattle over 30 months of age;
5. the meat and meat products were derived from cattle slaughtered and processed **after 31 December 2007**.

**Official Stamp**

**Signed .....RCVS  
Official Veterinarian**

.....  
**Name in block letters**

**Date .....**

**Address .....**  
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.....  
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