

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

DEPARTMENT OF AGRICULTURE AND RURAL DEVELOPMENT NORTHERN IRELAND

No:

EXPORT OF RAW FROZEN PIG MEAT TO THE REPUBLIC OF SOUTH AFRICA FOR UNRESTRICTED SALE		
HEALTH CERTIFICATE		
SOUTH AFRICAN IMPORT PERMIT NUMBER:		
EXPORTING COUNTRY: UNITED KINGDOM (GREAT BRITAIN AND NORTHERN IRELAND)		
FOR COMPLETION BY: OFFICIAL VETERINARIAN		
I Identification of consignment		
(a) Description of cuts:		
(b) Date(s) of slaughter:		
(c) Type and number of packages:		
(d) Net and gross weight of consignment:		
(e) Container number:		
II Origin of products		
(a) Name, address and official approval number of the slaughterhouse(s):		
(b) Name, address and official approval number of the cutting premises:		
(c) * Name, address and official approval number of the processing premises:		

7579EHC (Agreed 17/05/2013) (Revised 30/04/2014)

(d) Name, address and official approval number of the cold store:

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III Destination of products

(c) Name and address of premises of despatch:

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IV HEALTH INFORMATION

- I, the undersigned Official Veterinarian, certify that:
- (a) the United Kingdom is officially free from foot and mouth disease, African swine fever, swine vesicular disease, vesicular stomatitis and classical swine fever;
- (b) the meat described above is derived from pigs meeting the following requirements:
 - (i) they were born and reared in the United Kingdom and/or the Republic of Ireland, and slaughtered in the United Kingdom;
 - (ii) they have not been vaccinated against any of the diseases mentioned in paragraph IV(a) above;
 - (iii) they originate from an area where no cases of Teschen disease have occurred within a radius of 50 (fifty) km from the farm of origin during the 6 (six) months prior to slaughter;
 - (iv) they come from holdings that are not under official restriction due to an outbreak of notifiable disease to which pigs are susceptible;
 - (v) they were not slaughtered in a disease eradication campaign;
 - (vi) as far as can be determined, they were not exposed to infectious material during transport or slaughter;
 - (vii) they have been subjected to both ante and post mortem veterinary inspection and found to be free from clinical signs of disease and the meat unconditionally passed fit for human consumption;

- (c) the farms of origin of the animals from which the meat was derived were free from Aujeszky's disease in accordance with the OIE Terrestrial Animal Health Code;
- (d) the meat was stored at a temperature not exceeding -18°C (minus 18°C). At loading the temperature of the meat was -18°C (minus 18°C) or less;
- (e) the carcases from which the meat was derived were from animals born and reared in the UK and/or the Republic of Ireland, which have been free from Trichinellosis for the last 25 years;
- (f) the carcases from which the meat was derived:
 - *(i) were subjected to a temperature not exceeding -25°C (minus 25°C) for a continuous period of not less than 30 (thirty) days; or

 - *(iii)were subjected to a temperature not exceeding * -25°C / * -18°C for a continuous period of days until the date of loading for export AND the container is equipped with a thermograph, which will enable the inspector at the port of entry to check the temperature that the container remained at during transport or a written declaration has been obtained from the exporter that this will be the case.
 - (iv) Date of commencement of storage: Date of loading for export:
- (g) the meat described above complies with the following (delete as applicable)
 - *(i) it is exempt from post-arrival processing due to being lower risk¹ and not requiring PRRS related certification; and/or
 - *(ii) it is bone-in or deboned meat free of lymph nodes and excessive connective tissue as described in the list of products² for which agreement has been obtained; and/or
 - *(iii)it is consumer ready and packed for retail sale in the Republic of South Africa as described in the list of products³ for which agreement has been obtained;
- (h) the meat was hygienically handled at all times;
- (j) the meat and/or the packaging thereof bears an official oval mark indicating the approval number of the slaughterhouse at which the animals were slaughtered or the approval number of the cutting/processing premises at which the meat was further processed prior to export **and** all of the above premises are approved by National Executive Officer of the Republic of South Africa;
- (k) the outer packaging of the exported meat bears the date of slaughter/production and the name(s) of the cuts or products;
- (1) the meat was not subjected to ionising irradiation;
- (m) the transport vehicles, refrigerated containers and the loading conditions of this consignment meet the conditions laid down in European Union hygiene regulations with regard to standards of cleanliness, construction, maintenance and operation;

(n) the meat was containerised and sealed under official veterinary supervision.

Date containerised:	
Container number/s:	
Seal number/s:	

* Delete if not applicable

¹ Pig meat which is recognisable and deemed free of lymph nodes and excessive connective tissue: hearts, livers, skins (excluding masks), subcutaneous fat, trotters or feet (excluding the carpal and tarsal joints), tails and ears.

² The full description of the cuts as in the agreed BPEX list must be stated on the certificate and this must match the description given on the veterinary import permit.
³ The full description of the consumer ready cuts (including the packaging) that will be used for

³ The full description of the consumer ready cuts (including the packaging) that will be used for commercialization in retail stores must be stated on the certificate and this must match the description given on the veterinary import permit.

Official Stamp	Signed RCVS
	Official Veterinarian
	Name in block letters
Date	Address
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