

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

No:

EXPORT TO ICELAND OF FRESH MEAT PRODUCED IN THE EUROPEAN UNION FROM ANIMALS RESIDENT IN EUROPEAN UNION MEMBER STATES

HEALTH CERTIFICATE

EXPORTING 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

*	(a)	Name,	address	and	official	approval	number	of	the	slaughter	chouse(s)	:
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*	(b)	Name,				approval				2 2		
												•••
								• • • •			•••••••	•••
*	(c)	Name,	address	and	official	approval	number	of	the	processir	ng premis	ses:
		••••	•••••	••••	••••		•••••	••••	•••	••••••	• • • • • • • • •	••
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* (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:
- _____

IV Health Information

I, the undersigned, certify that:

- (a) the meat was derived from animals which have been subjected to antemortem and post-mortem inspection under in an officially approved slaughterhouse;
- (b) the meat and/or the packaging thereof bears an official oval mark indicating that it has 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 fit for human consumption;
- (c) 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;
- (d) the meat has 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;
- (e) in accordance with the testing regimes laid down in Commission Regulation (EC) No. 2073/2005 on microbiological criteria for foodstuffs and Commission Regulation (EC) No. 1688/2005 implementing Regulation (EC) No. 853/2004 of the European Parliament and of the Council as regards special guarantees concerning salmonella for consignments to Finland and Sweden of certain meat and eggs, the meat is considered free from Salmonella bacteria;

- (f) the meat has been stored at a temperature of at least -18 °C (minus 18 °C) for a minimum of 30 days prior to dispatch to Iceland;
- (g) the transport vehicles or containers and the loading conditions of this consignment meet the conditions laid down in European Union hygiene regulations.
 - * Delete if not applicable

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