



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

DEPARTMENT OF AGRICULTURE AND RURAL DEVELOPMENT NORTHERN IRELAND

EXPORT TO THE REPUBLIC OF SEYCHELLES OF MEAT/MEAT PRODUCTS OF PORCINE
ORIGIN PRODUCED IN THE EUROPEAN UNION FROM ANIMALS RESIDENT IN EUROPEAN
UNION MEMBER STATES

HEALTH CERTIFICATE

No:

EXPORTING COUNTRY: UNITED KINGDOM

FOR COMPLETION BY: OFFICIAL VETERINARIAN

I. Identification of consignment

(a) Description of the products:

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(b) Type and number of packages:.....

(c) Net and gross weight of consignment:.....
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(d) Container/seal number OR alternative identification details available
such as shipping marks, batch numbers or pallet numbers:

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II. Origin of products

* (a) Name, address and official approval number of the slaughterhouse(s):

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

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III. Destination of products

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

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

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(c) Name and address of premises of despatch:

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(d) Means of transportation (Name of ship, flight number, airport/port of departure):.....

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(e) Import Licence Number:

IV. Health Information

I, the undersigned, certify that the products described above meet the following conditions:

(a) they were derived from animals resident on farms located in areas free from foot and mouth disease, rinderpest, African swine fever, classical swine fever (hog cholera), swine vesicular disease and teschovirus encephalomyelitis (enterovirus encephalomyelitis, Teschen disease) for at least six months prior to the date of slaughter;

(b) bovine spongiform encephalopathy (BSE) is compulsorily notifiable in the European Union. An effective surveillance and monitoring system for BSE is practised in European Member States in line with the current Terrestrial Animal Health Code of the World Organisation for Animal Health (OIE). Should BSE be suspected, the affected cattle are slaughtered and their carcasses completely destroyed;

- (c) the products do not contain any commodities that should not be traded (known as specified risk material under European Community legislation) as recommended in the current OIE Terrestrial Animal Health Code Chapter on BSE;
- (d) they were derived from animals which have been subjected to ante-mortem and post-mortem inspection under veterinary supervision in an officially approved slaughterhouse. As far as can be determined, the meat/meat products were found to be free from diseases capable of being transmitted in meat, including trichinosis and cysticercosis, and are sound, wholesome and fit for human consumption;
- (e) the carcasses, meat, meat products and offal were prepared, handled, processed and packed in a sanitary manner with all necessary precautions taken to minimise any danger to public health;
- (f) they were held in cold storage for a period of not less than two weeks after slaughter and all precautions were taken to prevent contamination with agents known to cause infectious disease of humans or animals whilst held in cold storage and in transit. The products are considered to be in a sound and marketable condition at the time of shipment;
- (g) the transport vehicles or containers and the loading conditions of this consignment meet the conditions laid down in European Union hygiene regulations.

Official Stamp

Signed RCVS
Official Veterinarian

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Name in block letters

Date

Address
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