

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

EXPORT TO GABON OF MEAT/MEAT PRODUCTS OF PORCINE ORIGIN PRODUCED IN THE EUROPEAN UNION FROM ANIMALS RESIDENT IN EUROPEAN UNION MEMBER STATES HEALTH CERTIFICATE EXPORTING COUNTRY: UNITED KINGDOM FOR COMPLETION BY: OFFICIAL VETERINARIAN 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 slaughterhouse(s): * (b) Name, address and official approval number of the cutting premises: * (c) Name, address and official approval number of the processing premises:

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

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;

* (<u>†</u>)	IN TH	IE CASE OF FRESH MEA	T ONLY		
			m animals which, at the time of their in, a		
	count	ry or zone which wa	s free of foot and mouth disease, classical ne fever, swine vesicular disease and		
	rinde	rpest in accordance	with the OIE Terrestrial Animal Health Code.		
* (g)	IN THE CASE OF MEAT PRODUCTS ONLY				
	i.	of their slaughter	were derived from animals which, at the time, were resident in		
		<pre>free of *foot and *African swine fev</pre>	, a country or zone which was mouth disease, *classical swine fever, er, *swine vesicular disease and *rinderpest the OIE Terrestrial Animal Health Code;		
	AND				
	* ii.	<pre>ensures the destru **classical swine **swine vesicular recommended in the</pre>	have been subjected to a treatment which ction of the **foot and mouth disease virus, fever virus, **African swine fever virus, disease virus and/or ** rinderpest virus as relevant OIE Terrestrial Animal Health Code of the treatment are as follows:		
			······		
*	Delet	e if not applicable			
**	count		ted in the preceding paragraph from which the e and for which a specified treatment is virus.		
Offic	ial St	camp	Signed RCVS Official Veterinarian		
			Name in block letters		
Date		<mark></mark> .	Address		
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