



DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS
 THE SCOTTISH EXECUTIVE ENVIRONMENT AND RURAL AFFAIRS DEPARTMENT
 WELSH ASSEMBLY GOVERNMENT, DEPARTMENT FOR ENVIRONMENT, PLANNING AND THE COUNTRYSIDE
 DEPARTMENT OF AGRICULTURE AND RURAL DEVELOPMENT NORTHERN IRELAND

No:

EXPORT OF CHILLED/FROZEN MEAT OF BOVINE ORIGIN AND BOVINE PRODUCTS TO NORTHERN CYPRUS

HEALTH CERTIFICATE

*IMPORT PERMIT NO:

EXPORTING COUNTRY: UNITED KINGDOM

FOR COMPLETION BY: OFFICIAL VETERINARIAN

1. Name and address of the consignor:

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2. Name and address of the consignee:

.....

3. Origin of Meat/Products: UNITED KINGDOM

4. Competent authority:

4.1 Department:.....

4.2 Service:.....

4.3 Local and regional level:.....

5. Intended destination of meat/products:

Establishment Name and Address:

.....

6 Place of loading for exportation:

7 Means of transport and consignment identification:

7.1 Lorry, rail wagon, ship or aircraft:

7.2 Registration number(s), ship name or flight number

7.3 Consignment identification details

8 Identification of meat

8.1 Meat from:

(animals/species)

8.2 Temperature of storage of meat/products included in the consignment: chilled/frozen

..... °C

8.3 Date of slaughter:

8.4 Date of production:

8.5 Individual identification of the meat/products included in this consignment

Approval number of the establishment:

Description of goods	Slaughterhouse	Cutting/manufacturing	Cold store	Number of packages/pieces	Net weight (kg)

9 HEALTH INFORMATION

I, the undersigned official veterinarian, hereby certify that:

- 9.1 The meat/products described above was/ were derived from animals which were born or reared in the United Kingdom (UK) on or after 1 August 1996, the date from which the ban on the feeding of ruminant protein (other than milk) and mammalian meat/bone meal to ruminants is considered to have been effectively enforced;
- 9.2 The meat/products was/were derived from animals which passed ante- and post-mortem inspection under veterinary supervision at the time of their slaughter and were free from notifiable contagious, infectious and parasitic disease at the time of slaughter and that the meat was fit for human consumption;
- 9.3 The meat/products, or its/their packaging, bear(s) an EU oval mark indicating that it has been obtained, handled and stored in accordance with EU regulations and it continues to be fit for human consumption;
- 9.4 The slaughterhouse(s), cutting plants(s) and cold stores listed above are approved for intra community trade.
- 9.5 The animals from which the meat was derived were examined by an official veterinarian prior to slaughter for signs of a Transmissible Spongiform Encephalopathy (BSE), with negative results;
- 9.6 The meat/products do not contain the tissues listed in Article 2.3.13.13. of the OIE Terrestrial Animal Code Chapter on Bovine Spongiform Encephalopathy (BSE), and mechanically separated meat from the skull and vertebral column, all of which have been completely removed in a manner to avoid contamination of the meat/product ;
- 9.7 Cattle from which the meat or meat products destined for export originate 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;
- 9.8 BSE is compulsorily notifiable in the UK and an effective surveillance and monitoring system for BSE is practised in the UK in line with the current Terrestrial Animal Health Code of the OIE (Chapter 2.3.13). Should BSE be diagnosed the affected cattle are slaughtered and completely destroyed;
- 9.9 All cattle over 30 months of age destined for human consumption were tested for BSE with negative results;
- 9.10 Meat establishments are subject to testing programmes for harmful organisms, veterinary drug residues and other toxic substances and the programmes are administered by the competent authority. The results of the tests meet the European Community requirements and have not provided any evidence as to the presence of chemical/drug residues or toxic substance that could be harmful to human health. The tissues derived from food animals are tested to ensure they do not contain prohibited chemicals and that the levels of drugs and chemicals in tissues do not exceed the Maximum Residue Limits;
- 9.11 The meat was derived from animals which at the time of their slaughter originated in the UK which was free of foot and mouth disease and rinderpest in accordance with the OIE Terrestrial Animal Health Code.

Date: _____ Signed:.....
Name in block letters:
.....
Stamp Official Veterinarian

Department for Environment, Food and Rural Affairs
1A Page Street, London, SW1P 4PQ

SPECIMEN