



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 (INCLUDING OFFAL, TRIMMINGS AND MECHANICALLY SEPARATED MEAT) TO THE REPUBLIC OF SOUTH AFRICA FOR FURTHER PROCESSING AT APPROVED FACILITIES

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:

(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 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;

(viii) they were slaughtered and the meat handled/cut/processed and packed at establishment(s) approved by the National Executive Officer of the Republic of South Africa;

(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 carcasses from which the meat was derived were from animals born and reared in the UK or the Republic of Ireland, which have been free from Trichinellosis for the last 25 years;

(f) the carcasses 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**

* (ii) were subjected to a temperature not exceeding -18°C (minus 18°C) for a continuous period of not less than 35 (thirty five) 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) in the case of export of mechanically separated meat (MSM) or meat in the form of anatomically unrecognisable cuts (e.g. trimmings and mince), pre-shipment samples of meat did not exceed the following microbiological limits:

Micro-organisms	n	c	m	M
<i>Salmonella</i> spp	5	0	Absent in 10g	
<i>Salmonella typhi</i>	5	0	Absent in 10g	
<i>Escherichia coli</i>	5	2	50cfu/g	500cfu/g
Aerobic colony count	5	2	5 X 10 ⁵ cfu/g	5 X 10 ⁶ cfu/g

Where n = number of units comprising the sample; c = number of samples giving values between m (minimum) and M (maximum) levels

(h) the meat was hygienically handled at all times;

(j) the meat and/or the packaging thereof:

* (i) in the case of carcasses, cuts, offal and minced meat, 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; **or**

* (ii) in the case MSM, bears the name, address and approval number of the approved premises in which the MSM was produced; **and** all of the above premises are approved by National Executive Officer of the Republic of South Africa;

