

Certificate number: _____

**Meat Inspection Certificate for the export of Chilled/Frozen Poultry Meat
to the Hong Kong Special Administrative Region**

Place of issue: IRELAND

Date of Issue: _____

Description of product	Number of pieces or packages	Weight (kgs)

Port of Shipment: _____

Name of Slaughterhouse/Processing Plant: _____

Address of Slaughterhouse/Processing Plant: _____

Consignor: _____

Address: _____

Consignee: _____

Trader Registration Number: _____

Address: _____

Shipping Marks: _____

Identification Marks: _____

Health Attestations

I hereby certify that the poultry from which the meat derives:

- were free from clinical signs of contagious, infectious and parasitic diseases;
- came from registered farms and approved slaughter plants free from High Pathogenicity Avian Influenza and which are not situated in a zone infected with High Pathogenicity Avian Influenza for the past 12 months or during the past 28 days after stamping-out policy (including disinfection of all affected establishments) has been completed;

- came from registered farms and approved slaughter plants free from Newcastle Disease and which are not situated in a zone infected with Newcastle Disease for the past 12 months or during the past three months after stamping-out policy (including disinfection of all affected establishments) has been completed;
- were subjected to ante- and post-mortem inspection carried out by an authorised/official veterinarian and the meat was found to be sound, wholesome and fit for human consumption;
- were slaughtered, processed, cut and stored in a plant or plants approved by the Department of Agriculture, Food and the Marine for export purposes; and
- were slaughtered, dressed, prepared and processed hygienically in accordance with the national legislation of Ireland and relevant European Union Council Directives in force.

It is further certified that:

1. the meat was wrapped and/or packaged and transported under hygienic conditions;
2. the meat was subjected to sampling and laboratory analysis in accordance with the National Residues Programme implemented in Ireland and approved by the Commission of the European Union, for veterinary drug residues and other toxic substances;
3. the meat was subjected to microbiological sampling for harmful organisms in accordance with Irish national legislation;
4. the results of the tests carried out meet European Union performance standards and have not shown evidence of the presence of chemical/drug residues or toxic substances or organisms which could be harmful to human health;
5. the meat was frozen to a temperature not higher than -12° Celsius prior to export;
6. the meat referred to in this Certificate was loaded in _____
on (date) _____; and
7. the container number _____ was then sealed with
official seal number _____.

Name: _____
Print

OFFICIAL INSPECTION
STAMP

Signature: _____
Veterinary Inspector

Department of Agriculture, Food and the Marine