

Certificate No. _____

DEPARTMENT OF AGRICULTURE, FOOD AND THE MARINE, IRELAND

Meat Inspection Certificate for export of Frozen / Processed Poultry to Singapore

I. Identification of Consignment

Description of Product	No. of Packages	Net Weight
Total		

Container No(s): _____ Seal No(s): _____

Means of transport: _____ Name of vessel / Flight No.: _____

Place of shipment: _____ Date of shipment: _____

II. Origin

Name and address of slaughterhouse(s): _____

Establishment no(s) of slaughterhouse(s): _____

Name and address of processing/cutting plant(s): _____

Establishment no(s) of processing/cutting plant(s): _____

Name and address of coldstore(s): _____

Establishment no(s) of coldstore(s): _____

Dates of slaughter: _____

Dates of processing: _____

Name and address of consignor: _____

III. Destination

Name and address of consignee: _____

IV. Health Declaration

I, the undersigned Official Veterinarian, hereby certify that:

1. The meat and food products described above were derived from poultry which received ante-mortem and post-mortem veterinary inspection by veterinarians or meat inspectors under direct supervision of government veterinarians at the time of slaughter and were found to be free from infectious and contagious diseases and otherwise fit for human consumption. Based on the results of the national surveillance program on harmful substances in accordance with Council Directive 96/23/EC, poultry meat from which products are derived does not contain residues or such substances in quantities hazardous to human health. The meat and meat food products have been handled only in a sanitary manner in Ireland;
2. Infection with high pathogenicity avian influenza (HPAI) viruses is a notifiable disease in Ireland;
3. Ireland has been free from HPAI for past 28 days following a stamping out policy in accordance with Article 10.4.6 of OIE Terrestrial Animal Health Code;
OR
The poultry and poultry products were not derived from birds originating from areas within the 10km surveillance zone(s) established around a highly pathogenic avian influenza affected farm;
OR
The products have been subjected to heat treatment that is sufficient for inactivation of Avian Influenza virus in accordance with OIE guidelines;¹
4. Ireland is not practising AI vaccination to control the disease;
5. The slaughter of the birds and processing, packing and storage of meat were carried out under sanitary conditions under official veterinary supervision, in the above-mentioned establishment approved by the Director-General, Food Administration for export to Singapore;
6. The meat was derived from birds hatched and reared in either Ireland or Northern Ireland and slaughtered in Ireland;
7. Retort processed meat products (e.g. canned meat) have been heat treated (sterilising process with sterilising value of not less than Fo3) to commercial sterility in hermetically sealed containers and are shelf stable at ambient temperatures;
8. Every precaution has been taken to prevent contamination prior to export.

Date of issue: _____ Place of issue: _____

Signature: _____

Official Inspection Stamp

Name in full (print): _____

Official Title: Veterinary Inspector of the
Department of Agriculture, Food and the Marine

¹ Delete whichever is not applicable.