

**VETERINARY HEALTH CERTIFICATE FOR THE EXPORT OF  
FRESH/FROZEN POULTRY MEAT TO NAMIBIA**

**Namibian Permit Number:** \_\_\_\_\_ **Certificate Number:** \_\_\_\_\_  
(Consecutive Serial Number)

**Issuing Authority:** Department of Agriculture, Food and the Marine

**Country of Origin:** IRELAND

**A. DESCRIPTION**

1. Amount and Description of Product

Description of Product	Nature of Packaging	No. of Carcasses/ Cartons/containers	Weight in Kg

**2 – ORIGIN OF MEAT**

Veterinary approval number(s), name(s) and address(es) and of the abattoirs (slaughterhouse(s):

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Veterinary approval number(s), name(s) and address(es) of the cutting plant(s):

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Veterinary approval number(s), name(s) and address(es) of the coldstore(s):

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Name and address of consignor:

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Telephone Number: \_\_\_\_\_ Fax Number: \_\_\_\_\_

**3 – DESTINATION OF MEAT**

3.1 Name and address of consignee: \_\_\_\_\_

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Telephone Number: \_\_\_\_\_ Fax Number: \_\_\_\_\_

**3.2 Physical address at Destination**

Street Address: \_\_\_\_\_

#### 4 – MEANS OF TRANSPORTATION (air, sea)

(Name of ship, aircraft): \_\_\_\_\_

4.1 Description of transport vehicle (Flight no, Registration Number: \_\_\_\_\_)

#### B. Veterinary Health and Meat inspection Certificate Attestations

I, \_\_\_\_\_, (name in print) a veterinarian authorised thereto by the Veterinary Authority of Ireland, hereby certify that the meat described in Section A for Namibian Permit Number \_\_\_\_\_ was:

##### B1 Obtained from poultry which:

- 1.1
  - a) Was found to be free of any clinical signs of infectious or contagious diseases to which the species is susceptible; &
  - b) Was hatched, reared in either Ireland or Northern Ireland and slaughtered in Ireland;
- 1.2 Originate from premises situated in an area where no outbreaks of Newcastle Disease or Equine Encephalomyelitis occurred on poultry premises within 50 km radius in the past six months;
- 1.3 Showed no clinical sign suggestive of Newcastle Disease on the day of slaughter;
- 1.4 Were kept in a country or zone free from infection with Highly Pathogenic Avian influenza viruses since they were hatched;
- 1.5 Have been slaughtered in an approved abattoir in a country or zone free from infection with High Pathogenic Avian Influenza viruses in poultry and have been subjected to ante- and post-mortem inspections in accordance with Chapter 6.2 of the OIE code and have been found free of any signs suggestive of avian influenza;
- 1.6 Were not slaughtered to control or eradicate a disease including **Salmonella Enteritidis**.
- 1.7 The meat was derived from birds which come from establishments (premises) that have been regularly monitored for the presence of Salmonella spp and no evidence of Salmonella Enteritidis or Salmonella Typhimurium has been found on routine bacteriological culture.

##### B2. Veterinary Public Health Requirements

1. The meat was derived from poultry which were slaughtered, and the meat handled/cut/processed and packed, at the establishments mentioned at **Section A** being an establishment approved by the Irish Department of Agriculture, Food and the Marine.
2. The poultry were subjected to both ante- and post-mortem veterinary inspection, found to be free from signs of disease and that such carcasses of meat are sound, wholesome and unconditionally passed fit for human consumption.
3. In the case that the consignment contains mechanically recovered meat or anatomically unrecognisable meat, no material derived from offal including heads of the slaughtered poultry is included in the product (see also B2.5 below).
4. The meat was bacteriologically tested and found to be free from **Salmonella Enteritidis**.
5. Pre-shipment samples of mechanically recovered poultry meat or meat in the form of anatomically unrecognisable cuts (trimmings or mince) derived from poultrymeat cuts, (not less than 1g per 1000kg) did not exceed the following microbiological limits:

Standard plate count	1 x 10 <sup>6</sup> /g	<i>Staphylococcus aureus</i>	1 x 10 <sup>4</sup> /g
Coliforms	1 x 10 <sup>4</sup> /g	<i>Salmonella typhi/ Enteritidis</i>	zero
<i>E coli</i>	2 x 10 <sup>3</sup> /g	<i>Salmonella</i> (other than above)	1 x 10 <sup>2</sup> /g

A maximum of 5 samples may be pooled for testing purposes.

6. Test results as per clauses B2.4 and 5 are translated into English and attached to this Health Certificate.
7. The meat was not subjected to ionising irradiation.
8. At the time of loading the product temperature was minus 18°C (-18°C) or colder.
9. All packaging/wrapping and this certificate bear the veterinary approval number of the slaughtering/cutting plant at which the poultry were slaughtered and the meat handled. The slaughter date must be clearly marked on all packaging.

Slaughter date(s): \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

10. The meat was containerised and sealed immediately after loading at the approved facility, under official veterinary supervision in:

Container number: \_\_\_\_\_ Seal number: \_\_\_\_\_

11. Issued at (place): \_\_\_\_\_ on \_\_\_\_\_ (date)

Signature: \_\_\_\_\_

**Authorised Veterinarian**

**Official Stamp**

Name in Print: \_\_\_\_\_

Address: \_\_\_\_\_

SPECIMEN COPY