VETERINARY HEALTH CERTIFICATE FOR THE EXPORT OF FROZEN/CHILLED RAW CHICKEN FEET TO NAMIBIA

Namibian Permit Number:	Certificate Number:/		
	(Consecutive Serial Number)		
Issuing Authority: Department of Agricu	ılture, Food and the M	1arine	
Country of Origin: IRELAND			
A. DESCRIPTION			
1. Amount and Description of Pr	oduct		
Description of Product	Nature of	No. of carcasses/	Weight in
	Packaging	cartons/containers	
2 – ORIGIN OF MEAT			
2.1 Abattoir stamp no:	2.2 Cutting plant st	amp no:	
2.3. Name and address of consignor:			
2.3. Name and address of consignor.			
Telephone Number:	Fax Number:		
Name of the approved export abattoir(s), co	utting plant or cold store	e:	
Establish as and Marsh and			
Establishment Number:			
Address:			
Address			
3 - DESTINATION OF MEAT			
5 SESTIMATION OF MEAT			
3.1 Name and address of consignee:			
<u> </u>			
			
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): В. 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; 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 postmortem 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** 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. 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. The meat was bacteriologically tested and found to be free from Salmonella Enteritidis. 3. Test results as per clause B2.3 are translated into English and attached to this Health Certificate. 5. The meat was not subjected to ionising irradiation. At the time of loading the product temperature was minus 18°C (-18°C) or colder. 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):

Seal number:	
on	(date)
	Official Stamp
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	Seal number: on