

VETERINARY HEALTH AND INSPECTION CERTIFICATE FOR THE EXPORT OF POULTRY MEAT
(INCLUDING MECHANICALLY RECOVERED POULTRY MEAT TO THE REPUBLIC OF SOUTH
AFRICA

Certificate No

Exporting country: Ireland

South African Veterinary Import Permit Number: _____

I – IDENTIFICATION OF MEAT

Meat of (animal species) _____ Nature of products or cuts: _____

Nature of packaging: _____ Number of cuts or packages _____

Net weight: _____

Date of slaughter: _____

Date of packaging/ production _____

II – ORIGIN OF MEAT

Veterinary approval number(s)(1), name(s) and address(es) and of the slaughterhouse(s):

Veterinary approval number(s)(1), name(s) and address(es) of the cutting plant(s):

Veterinary approval number(s)(1), name(s) and address(es) of the coldstore(s):

[Note: (1) this must be clearly marked on the outside of each carton]

Name and address of consignor: _____

III – DESTINATION OF MEAT

The meat will be sent from (place of loading): _____

To (port of entry and destinations) _____

By the following means of transport _____

Flight no. or name of vessel or container no: _____

Name and address of consignee: _____

IV – SANITARY INFORMATION

I, _____, (name in print) the undersigned, an authorised veterinarian employed by the
government of the Republic of Ireland, hereby certify that:

1. The Republic of Ireland is free from highly pathogenic avian influenza
2. The meat described herein was obtained from poultry
 - a) found to be free of any clinical signs of infectious or contagious diseases to which the species is susceptible
 - b) hatched, reared in the Republic of Ireland and slaughtered in the Republic of Ireland
 - c) originating from flocks which were not slaughtered to control or eradicate a disease.
3. The birds emanate from premises where no cases of Newcastle disease or equine encephalomyelitis have occurred during the past six months.
4. 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 and Salmonella Typhimurium has been found on routine bacteriological culture.
5. The abattoir and cutting plant are not situated in a Newcastle disease infected zone.
6. The meat was obtained from poultry slaughtered, and the meat handled /cut /processed / packed, at an abattoir and cutting plant approved by the National Executive Officer of South Africa.
7. The meat was obtained in accordance with the conditions governing the slaughter and handling of meat contained in the EU Regulations 852/2004, 853/2004, 854/2004. 2017/625 and 183/2005 which are regarded to be equivalent to the Meat Safety Act, 2000 (Act No. 40 of 2000) of South Africa and the regulations promulgated there under.
8. The farms from which the animals and the establishment (plant) from which the meat was obtained are subjected to an official National Residue Monitoring Program. The meat does not contain any harmful chemical residues including antimicrobials, coccidiostats and dioxins.
9. The meat was bacteriologically tested and found to be free from Salmonella enteritidis.
10. Preshipment samples of mechanically recovered poultry meat or meat in the form of anatomically unrecognisable cuts (e.g trimmings) did not exceed the following microbiological limits:

Standard plate count	1x10(6)g	Staphylococcus aureus	1x10(4)g
Coliforms	1x10(4)g	Salmonella Enteritidis	zero
E coli (other than Zoonotic E coli	5x 10(3)g	Salmonella Typhimurium	Zero
Zoonotic E coli (e.g E coli 0157)	zero	Salmonella spp (other than S. E. and S. T.)	Absent in 25g

(Not less than 1 representative sample per 1000 kg of meat. A maximum of 5 samples may be pooled for testing purposes)

11. The meat was not subjected to ionising irradiation.
12. No substances derived from other species (e.g bovine, ovine or porcine proteins) have been added to this product.
13. Any marinades/ sauces with/ in the poultry meat do not contain ingredients of animal origin (delete if no sauces/ marinades are added)
14. The approval number of the plant, brand names and dates of slaughter/packaging appear on the outer packaging.
15. At loading the temperature of the meat was - 12°C or less
16. The reefer container conforms to accepted standards of cleanliness, construction, maintenance and operation and is equipped with a continuously registering thermograph
17. The meat was containerised and sealed immediately after loading under my official supervision.

Date contained _____ Container/s number _____ Seal No (s) _____

Done at _____ on _____ [official stamp]

(Signature of official veterinarian)