

VETERINARY HEALTH AND INSPECTION CERTIFICATE FOR THE EXPORT OF BUTTER BASTED
WHOLE TURKEYS TO THE REPUBLIC OF SOUTH AFRICA

Certificate No

Exporting country: Ireland

South African Veterinary Import Permit Number: _____

I. IDENTIFICATION OF THE PRODUCT

(a) Description of the product:

.....
.....

A. MEAT PRODUCT USED:

a) Species:

b) Date of slaughter:

c) Date of packaging/ production

d) Nature of cuts/product:

e) Number of cuts or packages

f) Net weight of consignment:

g) Nature of packaging:

B. MILK/MILK BASED PRODUCT USED:

a) Description:

b) Product manufactured from (species):

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:

A. FOR THE POULTRY MEAT:

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.

B. FOR THE DAIRY CONTENT:

1. The product was manufactured by [(name of manufacturer)] from cow's milk obtained from holdings under official sanitary control in the Republic of Ireland
AND/OR
The dairy and/or dairy-based products were legally imported into the exporting country, from _____ (country authorized for Republic of South Africa¹).
2. The dairy and/or dairy-based products were processed at an establishment/facility officially approved for export by the Competent Authority of the Republic of Ireland, **AND/OR** (insert country)
3. In the case of dairy and/or dairy-based products originating from areas where no outbreak of foot-and-mouth disease has occurred within the last 12 months prior to collection of the milk **and** where vaccination against foot-and-mouth disease have not been carried out in the 12 months prior to collection of the milk:
The product has undergone the following heat treatment:
 - I. Ultra high temperature treatment at 132°C for 1 second; and/or
 - II. Pasteurised at 72°C for 15 seconds or 60°C for 30 minutes; and/or
 - III. Heat sterilised for 30 minutes at a pressure of 15 lbs (100kPa); and/or
 - IV. An acidification process such that the pH value is lowered and kept below 6 for at least one hour.

OR (delete as appropriate)

In the case of dairy and/or dairy-based products originating from areas where an outbreak of foot-and-mouth disease has occurred within the last 12 months prior to collection of the milk **or** which have carried out vaccination against foot- and-mouth disease in the last 12 months prior to collection of the milk:

The product is not a raw-milk cheese and has undergone the following heat treatment:

- I. Ultra high temperature treatment at 132°C for at least 1 second; and/or
- II. An initial heat treatment having an effect at least equivalent to that achieved by pasteurisation at a temperature of at least 72°C for 15 seconds, so as to produce a negative reaction to the phosphatase test, followed by:
 - a. A second heat treatment involving high-temperature pasteurisation, UHT or sterilisation, so as to produce a negative reaction to the peroxidase test; **or**

- b. In the case of milk powder or a dry milk-based product, a second heat treatment having an effect at least equivalent to that achieved by the first heat treatment, so as to produce a negative reaction to the phosphatase test, followed by a drying/desiccation process; **or**
 - c. An acidification process such that the pH value is lowered and kept below 6 for at least one hour.
4. The butter basting:
- I. does not contain any products derived from animals other than dairy or dairy-based products;
 - AND**
 - II. does not contain any harmful additives and is unconditionally passed as fit for human consumption.

C. GENERAL:

- 1. The approval number of the plant, brand names and dates of slaughter/packaging appear on the outer packaging.
- 2. At loading the temperature of the butter basted turkeys was - 12°C or less
- 3. The reefer container conforms to accepted standards of cleanliness, construction, maintenance and operation and is equipped with a continuously registering thermograph
- 4. The butter basted turkeys were 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)

1. Authorised countries: Argentina, Australia, Austria, Belgium, Botswana, Brazil, Canada, Chile, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Republic of Ireland, Israel, Italy, Kenya, Latvia, Lithuania, Malaysia, Mozambique, Namibia, Netherlands, New Zealand, Norway, Philippines, Poland, Portugal, Saudi Arabia (only UHT milk and milk powder), Singapore, Slovakia, Slovenia, Spain, Swaziland, Sweden, Switzerland, Thailand, Ukraine, United Kingdom (England, Scotland, Wales and Northern Ireland), Uruguay, USA, Zimbabwe,