**Veterinary Health Certificate for EXPORT OF MEAT AND MEAT PRODUCTS TO THE UNITED ARAB EMIRATES**

**Exporting country:** Republic of South Africa

**VETERINARY AUTHORITY:** department of Agriculture, Forestry and Fisheries

ISSUING AUTHORITY:

|  |  |
| --- | --- |
|  |  |
| I. | Identification of the meat |
|  | Meat of: |   |
|  |  | (Animal species) |
|  | Nature of cuts: |   |
|  | Nature of packaging:  |  |
|  | Number of cuts or packages: |  |
|  | Net weight: |  |
|  | Month and year when chilled/frozen |  Slaughter date:Production date:Expiry date: |
|  |  |
|  |  |
| II. | **Origin of the meat** |
|  | Address(es) and number(s) of veterinary approved abattoir(s): |   |
|  |  |
|  |   |
|  | Address(es) and number(s) of veterinary approved cutting establishment(s): |  |
|  |   |
|  |   |
|  |  |
| III. | **Destination of the meat** |
|  | The meat is being sent from: |   |
|  |  | (place of dispatch) |
|  | to: |  |
|  |  | (country and place of destination) |
|  | Nature and identification of means of transport:  |  |
|  | Vessel identification |
|  | Container |
|  | Seal number |
|  | Name and address of consignor (exporter): |  |
|  | Name and address of consignee (importer): |
|  |  |  |
|  |  |
|  |  |

|  |
| --- |
| **IV Health attestation:**I, the undersigned veterinarian, certifies the following with regards to the products described above:**1. General attestation**1. The meat/meat products are safe and fit for human consumption.
2. Animals/birds have been slaughtered in a slaughterhouse approved and under the supervision of the competent authority of the exporting country, and which is approved by the GCC authorities.
3. The meat/meat products originate from animals/birds that have been subjected to ante- and post-mortem inspection by veterinarians assigned or authorised by the Competent Authority of the country of origin and have shown no signs of any of infectious diseases (as per latest OIE Notifiable Animal diseases).
4. The meat/meat product was handled at an establishment that has been subjected to inspections by the competent authority and implements a food safety management systems based on HACCP principles or an equivalent system and which is certified by nationally accredited certification bodies.
5. Good veterinary practices have been applied in the use of veterinary medicines (including growth promoters) and agriculture chemicals in live animals/birds, and any residues in meat and/or meat product comply with the GCC requirements in accordance with Codex guidelines.
6. The meat/meat products originate from animals/birds that have not been slaughtered for the purpose of disease eradication or disease control.

**2. Additional attestation for poultry meat:**1. The meat/meat products are produced from birds which originated from a province free from infection with highly pathogenic avian influenza viruses (HPAI) for a minimum period of three (3) months prior to export where a stamping out policy has been enforced,  or  for a minimum period of twelve (12) months prior to export where a stamping out policy has not been enforced. (delete as appropriate) 2. The meat/products are produced from birds from a state veterinary area where no cases of Newcastle Disease was reported in the 3 months prior to export, and from flocks which were vaccinated against Newcastle Disease. 3. The meat/meat products are produced from birds which originated from farm/s where there are no restrictions due to avian influenza infection in a radius of 25 km.**3. Additional attestation for beef, sheep and goat meat:**1. The meat and meat products (except in the case of heat treated meat) does not originate from the whole provinces of Free State, Limpopo, Mpumalanga and KwaZulu Natal.
2. The meat/meat products are derived from animals which originated from a province free from Foot and Mouth Disease (FMD) and Rift Valley Fever (RVF) during the last 3 months prior to export.
3. The meat/meat products are derived from animals not fed on meat and bone meal and greaves from ruminant origin.
4. The meat/meat products are derived from carcasses which were submitted to maturation at a temperature above 2°C for a minimum period of 24 hours following slaughter.

Place…………………………………………………... Date……….......................................Official veterinarian (signature) Official stamp Name and Designation:Address: Telephone: +27 Email address: |
|  |
|  |