**VETERINARY SERVICES**

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**VETERINARY HEALTH CERTIFICATE FOR FROZEN PRE-COOKED LAMB MEAT**

**FROM THE REPUBLIC OF SOUTH AFRICA TO MAURITIUS**

RESPONSIBLE VETERINARY ADMINISTRATION: Department of Agriculture, Private Bag X 138, Pretoria, 0001.

ISSUING VETERINARY AUTHORITY: Western Cape Department of Agriculture, Private Bag X1, Elsenburg, 7607

PROVINCIAL REFERENCE NUMBER:

MAURITIAN IMPORT PERMIT NUMBER: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ DATE ISSUED: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

ISSUED BY: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. DESCRIPTION

**1. Identification of Products:**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Product Description** | **Species** | **Batch No** | **Type of packaging** | **Quantity** | **Net weight (kg)** |
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|  |  |  |  |  |  |
| **NET WEIGHT** |  |  |  |  |  |

**2. Origin of Products:**

1. Name and Address of Consignor (RSA):
2. Name, ZA number and address of Production Establishment:

**3. Destination of Products:**

3.1 Name and address of Consignee:

**4. Transport of Products:**

**Container / Vehicle number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Seal numbers: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

1. HEALTH ATTESTATION

The undersigned official veterinarian certifies that the products described in section A above comply with the following:

1. The meat is derived from animals which
   1. have remained in an area where Foot and Mouth Disease has not been recorded for at least 3 months prior to slaughter
   2. the said animals were slaughtered in slaughter houses in South Africa approved by the South African Veterinary Authority for export under the control of qualified veterinary surgeons and on ante and post mortem examination were found to be free from all contagious and infectious diseases, particularly Foot and Mouth Disease, Swine Fever/African and other strain, Swine Erysipelas, Virus Pneumonia and Swine Vesicular Disease.
2. The meat comes from carcasses
   1. From which the major lymphatic glands have been removed.
   2. Which have been submitted to maturation at a temperature above +2ºC for a minimum period of 24hours following slaughter, and in which the pH value of the meat was below 6.
3. The products have been subjected to a minimum cooking temperature of 70ºC for a minimum time of 10 minutes.
4. The meat has been processed and packed in South Africa in an establishment approved by the South African Veterinary Authority for export.
5. Samples taken have been tested and found to be free from Listeriosis and Salmonellosis.
6. The meat is fit for human consumption.

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Signature of Official Veterinarian Stamp:

Name in print:

Designation: STATE VETERINARIAN