Western Cape Department of Agriculture

Veterinary Services

Export control

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**VETERINARY HEALTH CERTIFICATE FOR FROZEN PRE-COOKED/PROCESSED POULTRY PRODUCTS**

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

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

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

SV REFERENCE NUMBER:

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

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

1. DESCRIPTION

**1. Identification of Products:**

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| --- | --- | --- | --- | --- |
| **Product Description** | **Batch No/ expiry date** | **Type of packaging/slaughter/ processing** | **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:

1. **Means of Transport:**
	1. Vet Seal number:
	2. Commercial seal number (Not placed by official):
	3. Container number:
	4. Means of transport:
2. HEALTH ATTESTATION

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

1. The poultry meat was derived from flocks originating from farms that are known to Government to have been free for the past twelve months from all notifiable diseases of species especially Newcastle Disease and Highly Pathogenic Avian Influenza
2. The flocks of origin from which the broiler chicken is derived for exportation to Mauritius have been regularly tested for Salmonellosis (esp. *Salmonella enteritidis* ) phage 4 and found to be negative for the past twelve months
3. The consignment does not contain any meat derived from poultry that have been slaughtered as part of a disease eradication programme
4. The processing was carried in an establishment approved by the Official Veterinary Services of **South Africa** for export purposes
5. Samples of the processed products have been tested and found to be free from Salmonella infections and Campylobacteriosis.
6. The products do not contain residues of antibiotics; hormones (synthetic or natural) and arsenical derivatives in excess to that prescribed by CODEX.
7. The products have undergone veterinary inspection throughout processing and storage and have been found to be unconditionally fit for human consumption.
8. Date of processing and expiry date should be clearly printed on individual packing’s
9. The meat must be transported from the exporting establishment to its destination in Mauritius in refrigerated containers which will ensure that a temperature of minus 18°C (-18°C) is not exceeded at any time.
10. At the time of landing the shelf –life of the products should be of a minimum of eight (8) months.
11. The following should be clearly written on each carton AND/OR on individual piece of meat:
	1. The name of packer/manufacturer
	2. The date of slaughter/packing/processing of meat and the expiry date of each type of product should be clearly indicated on the Veterinary health certificate and on the packing list of products
12. The date and number of the Mauritian import permit must be indicated on this certificate.

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Signature of Official Veterinarian Stamp:

Name in print:

Designation: STATE VETERINARIAN