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| **VETERINARY HEALTH CERTIFICATE FOR MEAT AND MEAT PRODUCTS FROM THE** **REPUBLIC OF SOUTH AFRICA TO UGANDA** |
| **RESPONSIBLE VETERINARY ADMINISTRATION:** | Department of Agriculture Forestry and Fisheries, Private Bag X 138, Pretoria, 0001 |
| **ISSUING VETERINARY AUTHORITY:****STATE VET REFERENCE NUMBER:** **IMPORT PERMIT NUMBER: IMPORT PERMIT DATE:**  | Western Cape Provincial Department Agriculture, Private Bag X1, Elsenburg,7607 |
| **A.** | **DESCRIPTION** |  |
|  | **1.** | **Identification of Products:** |  |
|  |  |  |  |
| Product Description | Type packaging | Quantity | Batch Codes | Net Weight (Kg) |
|  |  |  |  |  |
| TOTAL WEIGHT |  |
|  | **2.** | **Origin of Products:** |  |  |
|  |  | i. | Name and Address of Consignor (RSA): |  |
|  |  | ii. | Name, ZA number and address of abattoir or abattoirs1 |  |
|  |  |  |  |
|  |  | iii. | Name, ZA number and address of cutting plant or cutting plants1 |  |
|  |  | iv. | Name, ZA number and address of cold store or cold stores1 |  |
|  |  |  |  |
|  |  | v. | Name, ZA number and address of processing facility or facilities1 |  |
|  |  |  |  |
|  |  | vi. | Name, ZA number and address of intermediate store or stores1 |  |
|  |  |  |  |
|  |  | vii. | Name, ZA number and address of place of loading |  |
|  |  |  |  |
|  | **3.** | **Destination of Products:** |  |
|  |  | i. | Name and address of Consignee: |  |
|  |  |  |  |
|  | **4.** | **Means of Transport:**  |  |

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| **B.** | **HEALTH ATTESTATION** |  |
|  | I, the undersigned authorized official veterinarian, hereby certify that the meat products described above in section A:1. The country of origin has no confirmed Bovine Spongiform Encephlopathy diagnosis for at least last 5 years.
2. The slaughterhouses where the animals were slaughtered are approved and designated as export slaughterhouse by the competent authority and are supervised and regularly inspected by the veterinary authority.
3. The slaughter animals originated from Republic of South Africa and were never fed on ruminant derived feedstuffs.
4. The slaughter animals were subjected to both ante and post mortem inspection and were found free from evidence of infectious and contagious diseases.
5. The meat was found to be wholesome, healthy and suitable for human consumption.
6. The products described above were packed and transported in accordance with recognised international standards.
7. The slaughtering, deboning and packaging of the meat was under hygienic standards of ante and post mortem judgement as set out by Codex Alimentarius.
8. Processed cooked meat from cattle, sheep, goat, pig, poultry, turkey, duck and domestic geese was cooked at 80°C throughout the substance.
9. The meat, meat products and meat by-products do not contain foreign substances such as growth hormones, antibiotics, pesticides or any other chemical residues in concentrations injurious to human health.
10. The temperature of the meat, meat products and meat by-products in the transportation containers should not exceed that specified in Codex Alimentarius.
11. The imported meat should be transported or shipped in suitable containers to the cold stores of the importer which should meet sanitary standards for transportation and storage of food as provided in Codex Alimentarius.
12. The packing of the meat, meat products and meat by-products has been labelled with a stamp or mark recognized by the veterinary authority
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|  |  |  |  |
|  |  |  | Stamp: |
|  | Signature of Official Veterinarian |  |
|  | Name in print:  |  |  |
|  | Designation: | **STATE VETERINARIAN** |  |
|  | \*1 delete as appropriate |  |