Western Cape Department of Agriculture Veterinary Services Export control

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VETERINARY HEALTH CERTIFICATE FOR CHICKEN MEAT PRODUCTS FROM THE REPUBLIC OF SOUTH AFRICA TO ZIMBABWE

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, Elsenbu						
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V REFERENCE NUMBER:						
			DATE ISSUED:			
SU	JED BY:					
	DESCRIPTION					
	Identification of Products: Product Description	Species	Batch No	Type of	Quantity	Net
	Froduct Description	species	ваісп но	packaging	Quantity	weight (kg)
_						
_	NET WEIGHT					
	Destination of Products: 3.1 Name and address of Consignee: Vehicle/Truck number:					
	Seal number(s):					
	HEALTH ATTESTATION 1. ATTESTATION: I, the undersigned authorize products described above			ereby certify t	hat the chic	ken meat
	Were manufactured from raised in the Republic of poultry OR were manufactured (country)	of South Africa d from import and South Africa	a and found ed chicken d establishme	to be free of a	communical	ole diseases

- 2. Were processed at an establishment approved for export to Zimbabwe by the South African Veterinary Authority.
- 3. Originate from poultry meat derived from chicken from premises where no outbreaks of Newcastle disease have occurred in the past six months.
- 4. Originate from closed and biosecure poultry farms which have been serologically tested for avian influenza subtype H5 with negative results. The farms are under ongoing serosurveillance for avian influenza and have been recommended by the Provincial Director of Veterinary Services for Export.
- 5. Were processed at a facility monitored by the South African Veterinary Authority and where hygiene conditions are satisfactory in all respects. The method of production produces a product that is safe for human consumption.
- 6. Were, after processing, wrapped and packed in an establishment approved for export and stored in a hygienic manner taking precautions to avoid contact of the products with any potential sources of harmful microbiological organisms.
- 7. Are considered not to contain any harmful additives and are fit for human consumption.
- 8. The marking on the packaging containing the finished product is fully descriptive and identifies the plant of origin. The production date is clearly marked on all packaging.
- 9. The vehicle transporting the meat conforms with accepted standards of cleanliness, construction, maintenance and operation.
- 10. The products were containerised and sealed immediately after loading at the approved facility, under my supervision.

Signature of Official Veterinarian Name in print:

Designation: STATE VETERINARIAN