

**VETERINARY HEALTH CERTIFICATE FOR THE EXPORT OF BONELESS
FROZEN/CHILLED MEAT OF DOMESTIC ANIMALS OF THE BOVINE SPECIE**

Part I: Details of dispatched consignment	
I.1. Consignor: Name: Address:	I.2. Certificate reference number: I.3. Veterinary Authority:
I.4. Consignee: Name: Address:	
I.5. Country of origin: ISO Code*:	I.6. Country of destination: ISO Code*:
I.7. Abattoir of origin: Name: Registration number (ZA no.): Address:	
I.8. Cutting plant of origin: Name: Registration number (ZA no.): Address:	
I.9. Cold store of origin: Name: Address:	
I.10. Place of shipment:	I.11. Date of departure:
I.12. Means of transport: Aeroplane ☐ Ship ☐ Railway wagon ☐ Road vehicle ☐ ☐ Other ☐ Identification:	I.13. Port of exit:

I.14. Description of commodity:	I.15. Total quantity:
I.16. Temperature of the product: Ambient ☐ Chilled ☐ Frozen ☐	I.17. Total number of packages:
I.18. Identification of container: Identification of seal number:	I.19. Type of packaging:
I.20. Identification of commodities:	
Species (Scientific name):	
Nature of the commodity:	
Number of packages:	
Net weight:	
Batch ID*:	
Date of production:	

* Optional.

Part II: Zoosanitary information	
	Certificate reference number:
I, _____, the undersigned Official Veterinarian** certifies that the products described above satisfy the following requirements:	
II.1. General Attestation - The Republic of South Africa is recognised by the World Organisation for Animal Health (WOAH) as officially free from Rinderpest and Contagious Bovine Pleuropneumonia (CBPP). South Africa has never reported a case of Bovine Spongiform Encephalopathy (BSE). - The meat and / or meat products were derived from animals which have been transported, in a vehicle which was cleansed and disinfected before the animals were loaded, directly from the establishment of origin (farm / feedlot) to the approved abattoir without coming into contact with other animals which do not fulfil the required conditions for export. - The meat and / or meat products comes from animals slaughtered for commercial meat production and not from animals culled or destroyed as part of a disease control programme. - The meat and / or meat products are derived from animals that have been slaughtered in a South African Veterinary Authority export approved slaughterhouse / abattoir.	

- e. The meat and / or meat products were derived from healthy animals which were subjected to ante- and post-mortem inspection and found to be free of diseases to which the species is susceptible and can be transmitted in meat.
- f. Any residues in meat and / or meat products comply with the requirements in accordance with the South African legislation related to residues in meat, and the Codex guidelines.
- g. The meat and/or meat products were handled at an establishment that has been inspected by the competent authority and implements a food safety management system based on HACCP principles, in compliance with South African legislation.
- h. The meat and / or meat products have been inspected and passed as fit for human consumption.

II.2. For Foot and Mouth Disease (FMD):

- a. The animals:
 - i. have remained on a farm or in a farm / feedlot for at least three months prior to slaughter, where either
 - 1. there have been no clinical signs of FMD during that period and where no vaccination against FMD is practiced and no history of vaccination against FMD for the past 6 months;*** **OR**
 - 2. bovines are regularly vaccinated against FMD. The vaccination against FMD is for the SAT strains present in South Africa;***
 - ii. have been vaccinated against FMD at least once, where vaccination against FMD is practiced;***
 - iii. were kept for the past 30 days in an establishment (farm, feedlot) in which FMD has not been detected clinically.
- b. The meat and / or meat products are derived from animals that have been slaughtered in a South African Veterinary Authority export approved slaughterhouse / abattoir in which:
 - i. no FMD has been detected during the period between the last disinfection carried out before slaughter and the shipment for export has been dispatched;
 - ii. have been subjected to ante- and post-mortem inspections within 24 hours before and after slaughter with no evidence of FMD.
- c. The meat comes from **deboned beef** carcasses:
 - i. from which the feet, head, viscera and the major lymphatic nodes have been removed;
 - ii. which, prior to deboning, have been submitted to maturation at a temperature greater than + 2°C for a minimum of 24 hours following slaughter and in which the pH value was less than 6.0 when tested in the middle of both the longissimus dorsi muscles.

II.3. For Rift Valley Fever (RVF):

- a. The meat and / or meat products is derived from:
 - i. susceptible animals that showed no clinical signs of RVF within 24 hours before slaughter.
 - ii. susceptible animals that were subjected to ante- and post-mortem inspections with favorable results.
 - iii. carcasses that were submitted to maturation at a temperature above 2°C for a minimum period of 24 hours following slaughter.

b. The necessary precautions were taken to avoid contact of the meat or meat products with any potential source of RVFV.

Issued at _____, Republic of South Africa.

Official Veterinarian: **

Name and address (in capital letters):

Official position:

Date:

Signature:

Telephone:

Email:

Stamp:

** Official veterinarian refers to the government employed Provincial State Veterinarian of South Africa.

*** Delete where applicable

¹ Meat means any edible part of a carcass of an animal including offal.