



Schweiz / Suisse / Svizzera / Switzerland

VETERINARY HEALTH CERTIFICATE FOR FROZEN BEEF

(DEBONED RECOGNISABLE CUTS) FROM SWITZERLAND INTO SOUTH AFRICA

Exporting country: Switzerland	Certificate No: M-2010-3	South African veterinary import permit number: 13/1/1/17/2/.....
Issuing authority:	Cantonal Veterinary Office at:	

I - IDENTIFICATION OF MEAT

Species:
 Nature of cuts:
 Number of cuts or packages:
 Type of packaging:
 Net weight:
 Date of slaughter:
 Date of freezing;

II - ORIGIN OF MEAT

Name, address and veterinary control number of approved slaughterhouse:

Name, address and veterinary control number of approved cutting plant:

Name, address and veterinary control number of approved cold store:

The meat will be sent from (place of loading):

III - DESTINATION OF MEAT

Country and port of entry:
 Means of transport:
 Name of vessel / flight number:

Name and address of consignor:

Name and address of consignee:

IV - HEALTH CERTIFICATION

I, the undersigned official veterinarian, certify that:

1. Disease freedom:
 - a) Switzerland has been officially declared free from foot and mouth disease without vaccination by the World Organisation for Animal Health (OIE);
 - b) Switzerland has also been officially declared free from vesicular stomatitis and Rift Valley Fever.

- 2. As regards Bovine spongiform encephalopathy (BSE):
 - a) Switzerland has been declared as having a controlled risk for BSE;
 - b) BSE is a notifiable disease in terms of the legislation of Switzerland. A surveillance programme has been put in place. This programme is recognised by the South African Directorate: Animal Health;
 - c) Every animal suspected of BSE is destroyed and its herd of origin restricted pending the result from the official laboratory. The country practices a policy in relation to herds declared to be affected by BSE in accordance with the recommendations of the OIE;
 - d) All visible nervous tissue and lymphatic tissues have been removed at all stages in the preparation of the above-described meat;
 - e) The Specified Risk Materials (as defined in the OIE Terrestrial Animal Health Code) have been removed during the slaughter and cutting process and have been segregated and destroyed in accordance with current legislation. The animals were stunned in accordance with the requirements of the OIE Terrestrial Animal Health Code.
- 3. A traceability system is in place & effectively enforced;
- 4. The meat described above is derived from cattle:
 - a) born, reared and slaughtered in Switzerland;
 - b) which have not been vaccinated during the 2 (two) months prior to slaughter with foot-and-mouth disease vaccine; which come from holdings where no veterinary restrictions are in force;
 - c) which were not slaughtered in a disease eradication campaign;
 - d) which were slaughtered after 25 May 2007;
 - e) which were not exposed to any infectious material during transport or slaughter.
- 5. Every animal from which the meat was derived has been subjected to *ante-mortem* and the meat to *post-mortem* veterinary inspection and found to be free from signs of disease.
- 6. The meat was obtained in accordance with the conditions governing the slaughter and handling of meat, contained in the Swiss, European legislation and the Meat Safety Act, 2000 (Act No 40 of 2000) and the regulations promulgated there under.
- 7. The meat is safe and suitable for human consumption;
- 8. The meat was not subject to ionizing radiation, does not contain chemical residues (for example growth promoting substances of a hormonal or non-hormonal nature, antimicrobial substances, environmental contaminants and pesticides) in excess of internationally prescribed standards according to the current legislation and to surveillance plans put in place by the official veterinary authorities of Switzerland.
- 9. The meat consists of only anatomically recognizable de-boned beef cuts;
- 10. The abattoir(s) and cutting plant(s) of origin are approved by the National Executive Officer of South Africa, as well as the Swiss and European veterinary authorities.
- 11. The meat was stored at a constant temperature not exceeding -12°C (minus 12-C) and at loading the temperature of the meat was - 12°C or less.
- 12. The meat was handled hygienically at all times
- 13. The meat was transported in a vehicle / reefer container that conforms to accepted standards of cleanliness, construction, maintenance and operation.
- 14. All carcasses, parts, packaging and/or wrapping bear the official stamp(s) of the abattoir(s) and/or cutting plant(s) at which the animals were slaughtered and the meat handled.
- 15. Outer packaging bears the date of slaughter / production and brand names.
- 16. The meat was containerized and sealed at the abattoir/cutting plant/cold store by an official (government) veterinarian.

Date containerized:

Container number:

Sanitary seal number:

Official Stamp

(Signature of the government veterinarian)

Done at.....

on.....

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(Signature of the official veterinarian)

