



DEPARTMENT FOR ENVIRONMENT, FOOD AND RURAL AFFAIRS
THE SCOTTISH GOVERNMENT
THE WELSH GOVERNMENT
DEPARTMENT OF AGRICULTURE, ENVIRONMENT AND RURAL AFFAIRS - NORTHERN IRELAND

ORIGINAL

No:

EXPORT OF HEAT TREATED POULTRY MEAT AND POULTRY MEAT PRODUCTS TO THE
REPUBLIC OF KOREA

HEALTH CERTIFICATE

EXPORTING COUNTRY: UNITED KINGDOM

FOR COMPLETION BY: OFFICIAL VETERINARIAN

I. Identification of the products

a)

Approval number of final processing plant	Description of the products (including species)	Type and number of packages	Net weight

b) Net weight of consignment:

c) Slaughter period (from/to date):

d) Cutting period (from/to date):

e) Processing period (from/to date):

f) Container number(s):

g) Official Seal number(s):

Certificate Number:

h) Name and address of exporter (consignor):

II. Origin of the products

a) Name, address and approval number of slaughterhouse:

b) Name, address and approval number of cutting plant:

c) Name, address and approval number of processing plant:

*d) Name, address and approval number of cold store:

III. Destination of the products

a) Name and address of importer (consignee):

b) Means of transportation (including name of ship or airplane):

c) Date of shipment:

d) Place of shipment (port/airport):

IV. Health information:

I, the undersigned, certify that:

- a) the poultry meat was derived from poultry that were hatched and reared in the United Kingdom;
- b) the farms of origin from which the poultry meat for export is derived are situated at the centre of areas with a radius of 10km within which no outbreaks of **Low Pathogenic Avian Influenza (LPAI)** and **Newcastle Disease** have been confirmed during the last three months prior to slaughter of the poultry;
- c) There has been no evidence of the following diseases on the farms from which the poultry meat for export is derived during the 12 months prior to slaughter of the poultry:
fowl cholera, pullorum disease (Salmonella pullorum), fowl typhoid (Salmonella gallinarum), infectious bursal disease (Gumboro disease), Marek's disease, duck virus hepatitis (only for duck meat), and duck virus enteritis (only for duck meat);
- d) the slaughterhouses, cutting plants, processing plants and cold stores from which the poultry meat for export to Korea was produced are not situated in any disease control zone in place due to **High Pathogenicity Avian Influenza (HPAI), LPAI, Newcastle disease**, or any other poultry disease listed in IV. c) above;
- e) the slaughterhouses, cutting plants, processing plants and cold stores in which the poultry meat for export to Korea was produced have not, during the time when they were handling such meat intended for export to Korea, handled any poultry or poultry meat imported from any other country from which imports have been prohibited by the government of Korea;
- f) the poultry meat to be exported has been derived from poultry which was found to be healthy in ante-mortem and post-mortem inspection conducted in the export establishment by an Official Veterinarian of the UK;
- g) during slaughter, cutting, processing and storage the poultry meat has been handled in a manner so that it will not be contaminated by pathogens of contagious animal disease;
- h) the poultry meat meets the Korean regulations for residue materials (antimicrobial, agricultural pesticide, hormone, heavy metal, etc.), microorganisms, food irradiation, ionization process and food additives (preservatives, tenderizer, etc.) that may cause hazard to public health;
- i) the materials used to package the poultry meat are not harmful to the human body and display the production establishment identification mark and pass mark which confirms that the poultry meat has been produced in accordance with UK hygiene regulations and handled in a method that is not hazardous to public health. The pass mark must be notified to the Korean government in advance;
- j) the poultry for producing the poultry meat for export was not in contact with HPAI-infected poultry in transit to the slaughter establishment;

Certificate Number:

- k) the processing establishment in which the poultry meat for export was heat treated is segregated from an area in which the raw materials are prepared prior to heat treatment, and a separate area in which they are packaged and stored after heat treatment; and the staff employed in each area do not cross over into the other area;
- l) the poultry meat was subject to heat treatment at or above the following time and internal core temperature parameters:
- *(i) 507 seconds at 60 degrees Celsius
 - *(ii) 42 seconds at 65 degrees Celsius
 - *(iii) 3.5 seconds at 70 degrees Celsius
 - *(iv) 0.51 seconds at 73.9 degrees Celsius
 - *(v) Other: Time: Temperature:
which is recognized to be equivalent or more effective by the Korean government.
- m) The poultry meat is sealed under the supervision of an Official Veterinarian of the UK.

* Delete as applicable

Date: SignedRCVS

Stamp Name in block letters.....

Official Veterinarian appointed by Defra*/ DAERA*

Place of issuance

.....
.....