VETERINARY HEALTH CERTIFICATE FOR THE EXPORT OF CHILLED, FROZEN OR CURED MEAT (1) OF DOMESTIC ANIMALS OF THE BOVINE, OVINE, CAPRINE, PORCINE OR EQUINE SPECIES TO KINGDOM OF JORDAN

CERTIFICATE NUMBER: LC NO :-

EXPORTING COUNTRY: Republic of South Africa

RESPONSIBLE VETERINARY ADMINISTRATION: Department of Agriculture, Forestry and Fisheries **ISSUING VETERINARY AUTHORITY:** -

VETERINARY IMPORT PERMIT: None available and the shipper is aware of the possible implications of this. This

Certificate is issued for the purpose of applying for an import permit in Jordan

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	Meat of:	
	(Animal species)	
	Nature of cuts:	
	Nature of packaging:	
	Number of cuts or packages:	
	Net weight:	
	Slaughter date: Month and year when produce Production date:	
	VESSEL: - CONTAINER NO:	
	CONTAINER SEAL NR: K/B SEAL NR:	
II.	Origin of the meat	
	Address(es) and number(s) of veterinary approved abattoir(s):	
	Address(es) and number(s) of veterinary approved cutting establishment(s):	
III.	Destination of the meat	
	The meat is being sent from:	
	(place of dispatch)	
	to:	
	(country and place of destination)	
	Nature and identification of means of transport:	
	Name and address of exporter:	
	NAME AND ADRESS OF CONSIGNEE:	

IV. Attestation of wholesomeness

I, the undersigned veterinarian, certifies that:

- 1. The animals from which the meat described above was derived were subjected to ante and post mortem inspection, was found to be free from disease and the meat was found wholesome and passed fit for human consumption in the raw state by a veterinarian authorised thereto;
- 2. All necessary precautions for the prevention of danger to public health was taken in the preparation, processing and packing of the meat and at the time of shipment for export was in a sound and merchantable condition and in accordance with the export requirements prescribed in the Republic of South Africa; (HAS HACP)
- 3. The animals were slaughtered and the meat/meat products were deboned, packed, processed or prepared in establishments which have been approved for export purposes.
- 4. Deboned beef meat is free from residues of natural or synthetic hormones or antimicrobials.
- 5. Meat is derived from cattle which were not subjected to a stunning process prior to slaughter, with a device injecting compressed air or gas into the cranial cavity or to a pithing process, and which passed ante-and post-mortem inspections and which has been prepared in a manner to avoid contamination with specified risk material.
- 6. For Foot and Mouth Disease:

The meat is derived from animals which

- a. were kept for the past 30 days in an establishment, and there have been no reported cases of FMD during that period;
- b. have been transported, in a vehicle which was cleansed and disinfected before the cattle were loaded, directly
 from the establishment of origin to the approved abattoir without coming into contact with other animals which do
 not fulfil the required conditions for export;
- c. have been slaughtered in a South African Veterinary Authority export approved abattoir, in which no clinical signs of FMD have been detected;
- d. have been subjected to ante- and post-mortem inspections within 24 hours before and after slaughter with no evidence of FMD;

The meat comes from deboned carcasses:

- a. From which the major lymphatic notes have been removed;
- b. 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.

Date:	Assigned Veterinarian (Signature)
	Name and address in print:

V. Endorsement by Official Veterinarian

 The undersigned official veterinarian certifies that the Republic of South Africa is officially free from Rinderpest. Contagious Bovine Pleuropneumonia was eradicated in the Republic of South Africa in 1924. South Africa has never reported a case of Bovine Spongiform Encephalopathy (BSE - mad cow disease).

- The meat was derived from animals originating from an area which was free from notifiable diseases e.g. swine vesicular disease, Classical swine fever, African swine fever, Rinderpest, Teschen disease, East Coast fever, Anthrax, Contagious bovine pleuropneumonia, Rabies. BSE and Tuberculosis for 12 months prior to slaughter;
- 3. Furthermore, I do not doubt the truth of the certification supplied by the private veterinarian and I am satisfied that the meat and offal meet the requirements set by the veterinary administration of Jordan in the above-mentioned permit.

Issued at	, Republic of South Africa.
Signature of Official Veterinarian	
Name in print:	
Designation:	
Telephone: +27 E-mail:	
	Official Stamp

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