



ORIGINAL

No. AC

**DEPARTMENT OF LIVESTOCK DEVELOPMENT
MINISTRY OF AGRICULTURE AND COOPERATIVES, THAILAND
OFFICIAL CERTIFICATE FOR THE EXPORTATION OF POULTRY MEAT
FROM THAILAND TO THE REPUBLIC OF SOUTH AFRICA**

Date:

South Africa Veterinary Import Permit No:

Consignor:	Country of origin:	Sea / Air port of loading:		
	Destination:	Ship / Air line:		
	Producer:			
Consignee:	Slaughterhouse (Name, address and approval number):			
	Cutting plant (Name, address and approval number):			
	Cold store (Name, address and approval number):			
	Date of slaughter / manufacture:			
Date of departure:	Date of inspection:			
Marks	Meat of (species)	Number of pieces or units of packages	Nature of cuts / products	Net weight (Kg)
Container No		DLD Seal No		Date containerised

I, the undersigned official veterinarian, certify that:

- a) the above-mentioned materials were derived from export-approved slaughterhouses under veterinary supervision.
- b) the materials came from animals, which were inspected ante-and post-mortem and did not show any sign of infectious disease.
- c) the materials were subject to an examination for diseases and contaminants rendered injurious to health and found at the time of examination to be fit for () Human Consumption () Pet Food

Remarks:

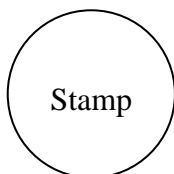
1. Thailand is free, and has been free from highly pathogenic avian influenza for the last 3 months.
2. The meat described herein was obtained from poultry:
 - a) found to be free of any clinical signs of infectious or contagious diseases to which the species is susceptible.
 - b) hatched, reared and slaughtered in Thailand.
 - c) originating from flocks which were not slaughtered to control or eradicate a disease.
 - d) which were slaughtered after the 11 February 2009.
3. The birds emanate from premises where no cases of Newcastle disease have occurred during the past six months.
4. The meat was derived from birds, which come from establishments (premises) that have been regularly monitored for the presence of *Salmonella spp.* and no evidence of *Salmonella enteritidis* and *Salmonella typhimurium* have been found on routine bacteriological culture.
5. The abattoir and cutting plant are not situated in a Newcastle disease infected zone.
6. The meat was obtained from poultry slaughtered at an abattoir authorized by the National Executive Officer of South Africa, to export meat to South Africa.
7. The meat has been handled / cut / processed and packed, at an abattoir and cutting plant approved for the export to the Republic of South Africa. All packages have been marked with the approval number of the establishment.
8. The meat was obtained in accordance with the conditions governing the slaughter and handling of meat, contained in the Meat Safety Act, 2000 (Act no 40 of 2000) of South Africa, and the regulations promulgated in terms of this Act.
9. On the basis of legislation currently in force in Thailand, it can be considered that the meat does not contain levels exceeding the limits permitted in Thailand of any veterinary medicinal product, antiparasitic agent, or heavy metal contaminant; nor any beta-agonist; or any substances having a thyrostatic, oestrogenic, androgenic or gestrogenic action, which do not occur naturally in the meat.
10. The meat was bacteriologically tested and found to be free from *Salmonella enteritidis*.
11. The meat was not subject to ionizing irradiation.
12. No substances derived from other species (e.g. bovine, ovine or porcine proteins) have been added to this product.
13. At loading the temperature of the meat was -12°C or less.
14. The approval number of the plant, brand names and dates of slaughter / packaging appear on the outer packaging.
15. The reefer container conforms to accepted standards of cleanliness, construction, maintenance and operation; and is equipped with a continuously registering thermograph.
16. Pre-shipment samples of mechanically recovered meat or meat in the form of anatomically unrecognisable cuts (e.g. trimmings) did not exceed the following microbiological limits.

Standard plate count	1 x 10 ⁶ / g	<i>Staphylococcus aureus</i>	1 x 10 ⁴ / g
Coliforms	1 x 10 ⁴ / g	<i>Salmonella enteritidis</i>	Zero
Other than zoonotic <i>E.coli</i>	5 x 10 ³ / g	<i>Salmonella typhi</i>	Zero
Zoonotic <i>E.coli</i> (e.g. <i>E.coli</i> O157)	Zero	<i>Salmonella spp.</i> other than <i>S. enteritidis</i> & <i>S.typhi</i>	Absent in 25 g

17. The meat was containerised and sealed immediately after loading under official supervision.

Done at

(Place)



On

(Date)

.....
(Signature of the Official Veterinarian)

.....
(Name in capital letters)