

Department of Agriculture, Food and the Marine

Trader Notice MH 07/2017

To: All Food Business Operators

Subject: Export of beef to South Africa

Introduction

This is to inform you that agreement has been reached with the South African authorities on a number of changes to the certificate for the export of beef from Ireland to South Africa. A copy of the revised text is included in Annex 1.

Summary

The main change is that there is no longer a requirement that animals aged over 72 months be tested for BSE. Some of the other wording relating to BSE has also been updated.

Role of FBO.

Any FBO intending to export beef and/or beef offal to South Africa must draw up an SOP beforehand, to be approved by the responsible official veterinarian of this Department, which demonstrates how they intend to produce beef and/or beef offal that complies with the South African requirements.

The new certificates will be made available to certifying officers on request through the usual channels,

Audrey M. Lyons,
Meat Hygiene Section

04th May 2017

Annex 1



VETERINARY HEALTH CERTIFICATE FOR FROZEN BEEF (DEBONED RECOGNISABLE CUTS) AND OFFAL (ANATOMICALLY RECOGNISABLE LIVER, HEART, KIDNEY OR RETICULUM) FROM THE REPUBLIC OF IRELAND INTO SOUTH AFRICA

Certificate Nr.....
South African Import Permit Number: 13/1/1/17/2/.....

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) The Republic of Ireland has been officially declared free from foot and mouth disease without vaccination by the World Organisation for Animal Health (OIE),
- b) The Republic of Ireland has also been officially declared free from Rinderpest, Contagious Bovine Pleuropneumonia; vesicular stomatitis and Peste des Petitis Ruminants, Lumpy Skin Disease, Rift Valley Fever and Bluetongue

2. As regards Bovine spongiform encephalopathy (BSE):

- a) in accordance with the Terrestrial Animal Health Code of the World Organisation for Animal Health (OIE), the Republic of Ireland has recognised controlled bovine spongiform encephalopathy (BSE) risk.
- b) BSE is an obligatory notifiable disease. A surveillance programme has been put in place. This programme is in line with the current OIE Terrestrial Animal Health Code and recognised by the South African Directorate: Animal Health. An ante-mortem inspection is carried out on every bovine animal presented at the slaughterhouse
- c) Every animal suspected of BSE is slaughtered and the carcass completely destroyed. All cattle which, during their first year of life, were reared with the BSE cases during their first

year of life, and which investigation showed consumed the same potentially contaminated feed, are subject to the control measures recommended by the OIE Terrestrial Animal Health Code;

- 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 the OIE Terrestrial Animal Health Code
 - f) 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 the Republic of Ireland;
 - 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 13 April 2007;
 - e) which were not exposed to any infectious material during transport or slaughter;
5. The animals from which the meat was derived:
- a) have been subjected to *ante-mortem* and the meat to *post-mortem* veterinary inspection and found to be free from signs of disease.
 - b) The meat was obtained in accordance with the conditions governing the slaughter and handling of meat, contained in the EU Regulations 852/2004, 853/2004, 854/2004, 882/2004 and 183/2005 which are regarded to be equivalent to the Meat Safety Act, 2000 (Act No 40 of 2000) and the regulations promulgated thereunder.
6. The meat is safe and suitable for human consumption;
7. The meat does not contain any antimicrobial substance, or pesticide residues or bacteriostatic substance, has not been subjected to a radioactive treatment and does not originate from animals treated with hormonal or anabolic substances or other agents dangerous to health in accordance with the current legislation and taking account of surveillance plans put in place by the official veterinary authorities of the country
8. The meat consists of only anatomically recognisable de-boned beef cuts;
9. The abattoir(s) and cutting plant(s) of origin are approved by the National Executive Officer of South Africa.
10. The temperature in the meat was below -10°C (minus 10-C) within 24 (twenty four) hours and below - 12-C (minus 12-C) within 96 (ninety six) hours of production and thereafter.
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. A facsimile of the official stamp used at dispatch will appear on the certificate.
15. Outer packaging bears the date of slaughter / production and brand names.
16. The meat was containerised and sealed at the abattoir/cutting plant/cold store by an official (government) veterinarian.

Date containerised:

Container number:

Done at

Name of official veterinarian (print)

(Signature of the government veterinarian)

Sanitary seal number:

on

Official Stamp