

**Department of Agriculture, Food and the Marine
Trader Notice MH 18/2014**

To: Meat Industry Operators

Subject: Export of fresh/frozen meat of bovine, ovine or caprine origin to Namibia

The Department has reached agreement with Namibian veterinary authorities on the wording of a veterinary health certificate for the export of fresh/frozen meat of bovine, ovine or caprine origin from Ireland to Namibia.

The text of the new certificate is attached at Appendix A.

Role of FBO

Any FBO intending to export fresh/frozen meat of bovine, ovine or caprine origin to Namibia must draw up an SOP beforehand, to be approved by the official veterinarian of this Department, which demonstrates how they intend to produce meat that complies with the Namibian requirements set out below.

Specific Requirements

The FBO's SOP must cover the following specific eligibility criteria:

1. All animals from which meat is produced for Namibia must originate in the Republic of Ireland
2. Prior to shipment, trimmings and anatomically unrecognisable cuts will be sampled (not less than 1g per 1000 kg) and fall within the following microbiological limits:

Standard plate count	1x 10 ⁶ /g	<i>Staphylococcus</i>	1x 10 ⁴ /g
Coliforms	1x10 ⁴ /g	<i>Salmonella</i>	1x 10 ² /g
<i>E. coli</i>	2x 10 ³ /g		

A maximum of five samples may be pooled for testing purposes.
3. At the time of loading, the meat will comply with one of the following temperature requirements:
 - meat and offal stored for less than 3 months will be maintained at minus 10°C or less
 - meat and offal stored for longer than 3 months will be maintained at minus 18°C or less
 - Chilled meat will be maintained at between 0°C and 7°C
4. The external packaging will bear the Slaughter Date (s) of the animals from which the meat was obtained.

An import permit for each consignment must be obtained in advance from the Namibian authorities. The number of the import permit must be entered in the certificate before it is presented for signature to the official veterinarian.

Meat Hygiene Section
April 2014

**VETERINARY HEALTH CERTIFICATE FOR THE IMPORTATION OF FRESH/FROZEN MEAT INTO THE
REPUBLIC OF NAMIBIA.**

Namibian Permit Number
.....
number)

Ref. Number

(consecutive serial

Issuing Authority:

.....
.....

Country of Origin:

.....

A. Description

1. Amount and description of product

Species (from which meat is derived)	Description of product	Nature of packaging	Number of carcasses/cartons/containers	Weight in kg

2. **Origin of Meat**

2.1 Slaughter Plant Name, Address & EU Approval No:

.....

2.2 Cutting plant Name, Address & Approval Number:

.....

2.3 **Name and address of consignor.**

.....
.....

Telephone Number Fax Number

Name of approved export cold store.....

Establishment Number:

Address.....

.....

3. **Destination of meat**

3.1 **Name and address of consignee**.....

.....

Telephone Number Fax Number

.....

3.2 **Physical address at destination**

Street

address

.....

.....

.....

4. **Means of transportation** (air, road, rail, sea)

.....

4.1 Description of transport vehicle (flight number, Registration number)

.....

.....

.....

B: VETERINARY HEALTH AND MEAT INSPECTION CERTIFICATE

I,a **veterinarian** authorised thereto by the Veterinary Authority of

Ireland hereby certify that the meat described in **Section A:**

A:

B1. Animal Health Requirements:

- 1. Was derived from animals which:
 - 1.1 are of bovine, ovine and/or caprine species originating from this country.
 - 1.2 originate from the OIE recognized Foot and mouth disease free country or zone and from farms not under veterinary restriction for FMD control or any disease to which the species is susceptible.
 - 1.3 were not vaccinated against Foot-and-Mouth Disease.
 - 1.4 were not exposed to animals from non-approved areas;
- 2. The country of origin is free from Rinderpest, East Coast Fever, Vesicular Stomatitis,
- 3. The country has an official surveillance programme for Bovine Spongiform Encephalitis and Scrapie.
- 4. The animals from which the products were derived have not been fed meat and bone meal or greaves derived from ruminants.
- 5. The animals from which the bovine products were derived were not slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity.

B2. Veterinary Public Health Requirements

- 1. The animals from which the meat was derived were subjected to both official ante- and post-mortem veterinary inspection, found to be free from signs of disease and that such carcasses or meat are sound and wholesome and unconditionally passed fit for human consumption.
- 2. The animals were slaughtered, and the meat handled/cut/processed and packed, at the establishment(s) mentioned in section A, which are approved by the Irish Department of Agriculture Food and the Marine, in accordance with Regulation (EC) No. 853/2004 of the European Union..
- 3. Directly following post mortem inspection the meat was chilled to a deep temperature not exceeding plus 7°C (+7°C);
- 4. Prior to shipment, trimmings and anatomically unrecognisable cuts were sampled (not less than 1g per 1000 kg) and fall within the following microbiological limits:

Standard plate count	1x 10 ⁶ /g	<i>Staphylococcus</i>	1x 10 ⁴ /g
Coliforms	1x10 ⁴ /g	<i>Salmonella</i>	1x 10 ² /g
<i>E. coli</i>	2x 10 ³ /g		

A maximum of five samples may be pooled for testing purposes.
- 5. The products do not include any nerve tissue (brain) or intestines;
- 6. All carcasses/parts packaging/wrapping bear the official identity mark with the approval number of the slaughtering/cutting plant at which the animals were slaughtered and the meat handled. The marks on the meat are only made with safe, edible ink and the slaughter date must be clearly marked on all packaging.

Slaughter date

- 7. At the time of loading, the meat complied with one of the following temperature requirements:
 - meat and offal stored for less than 3 months was maintained at minus 10°C or less
 - meat and offal stored for longer than 3 months was maintained at minus 18°C or less
 - Chilled meat was maintained at between 0°C and 7°C
- 8. Exposed meat and cartons were not loaded together (in the same load space)
- 9. The vehicle transporting the meat conforms to accepted standards of cleanliness, construction, maintenance and operation and is equipped with a continuously registering thermograph.
- 10. The exporter and the transporter is aware that the temperature of the meat and offal during transport must never exceed the storage temperatures as indicated in **B2 – 7**.
- 11. The meat was loaded and the truck/container sealed immediately after loading at the approved facility, under my supervision.

Container/vehicle number Seal Number/s

Done at (place) on(date)

Signature.....

AUTHORISED VETERINARIAN

Official stamp

Name in Print:

Address

A COPY OF THE COMPLETED PERMIT MUST BE FAXED TO THE STATE VETERINARIAN AT DESTINATION PRIOR TO DEPARTURE.