

**VETERINARY HEALTH CERTIFICATE FOR THE IMPORTATION OF FRESH/FROZEN PORK FROM PORTUGAL TO NAMIBIA.**

Namibian Permit Number .....

Ref. Number .....  
(consecutive serial number)

Issuing Authority: .....

Country of Origin:.....

**A. Description**

**1. Amount and description of product**

Description of product	Nature of packaging	Number of carcasses/cartons/containers	Weight in kg

**2. ORIGIN OF MEAT**

2.1. Abattoir Stamp

2.2 Cutting plant Stamp

2.3 Name and address of consignor. ....

Telephone Number ..... Email address .....

Name of approved export abattoir(s)/cutting plant or cold store.....

Establishment Number: .....

Address .....

**3.0 Destination of meat**

3.1 Name and address of consignee .....

Telephone Number ..... Email address .....

**3.2 Physical address at destination**

Street address .....

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

4.1 Description of transport vehicle (date, time, flight number, Registration number) .....

**B: VETERINARY HEALTH AND MEAT INSPECTION CERTIFICATE**

I,.....a **veterinarian** authorised thereto by the Veterinary Authority of **Portugal** hereby certify that in respect of the meat described in **Section A OF NAMIBIAN PERMIT NUMBER:**.....

1. The country has been free from Foot and mouth disease, Vesicular Stomatitis, African Swine Fever and Swine Vesicular Disease for the previous six months.
2. With regards to Porcine Reproductive and Respiratory Syndrome (PRRS) the entire consignment of fresh meat comes from pigs that have been slaughtered in an approved slaughterhouse/abattoir and have been subjected with favourable results to ante- and post-mortem inspections in accordance with Chapter 6.3."
3. The meat was derived from animals which:
  - 3.1 were born, raised and slaughtered in the exporting country **OR** were legally imported from other EU member States
  - 3.2 were not vaccinated with Hog Cholera vaccine within two months of slaughter;
  - 3.3 originate from an area where no case of Hog Cholera and Enterovirus encephalomyelitis of swine (Teschen disease occurred within a radius of 50 km of any of the farms of origin during the previous six (6) months;
  - 3.4 were slaughtered, and the meat handled/cut/processed and packed, at the establishment(s) mentioned overleaf being establishment(s) approved by the Director of Veterinary Services of Namibia and; in which no animals not complying with the Namibian import requirements are slaughtered.
  - 3.5 were not slaughtered in any disease eradication campaign;
  - 3.6 were subjected to both official ante-and post-mortem veterinary inspection which included examination of feet and tongues, found to be free from signs of disease and that such carcasses of meat are sound and wholesome and unconditionally passed fit for human consumption
  - 3.7 directly following post mortem inspection the meat was chilled to a deep temperature not exceeding plus 7°C (+7°C)
4. the meat was handled and transported hygienically at all times; and those precautions were taken to prevent contamination from carcasses not meeting the conditions as stated, during slaughter, packing and loading.
5. the carcasses from which the pork originates: \* - originate from an area free from trichinellosis **OR** \* - were examined and found free from trichinae, **OR** \* - the pork has been subjected to a temperature not exceeding minus 25°C (-25°C) for a continuous period of not less than 30 days. **(Delete where not applicable)**
6. All carcasses/parts/wrapping/packaging bear the official stamp(s) of the abattoir/cutting/packing plant(s) at which the animals were slaughtered and the meat handled. The marks on the meat are only made with safe, edible ink approved by the Director of Public Health and the slaughter date must be clearly marked on all packaging.

Slaughter date .....

7. Pre-shipment samples of meat in the form of anatomically unrecognisable cuts (not less than one sample per 1000 kg. of meat; a maximum of five samples may be pooled for testing purposes) did not exceed the following microbiological limits:
 

<b>Standard plate count</b>	<b>1x10<sup>6</sup>/g</b>	<b>Staphylococcus aureus</b>	<b>1x10<sup>4</sup>/g</b>
<b>Coliforms</b>	<b>1x10<sup>6</sup>/g</b>	<b>Salmonellae typhi / enteritidis</b>	<b>zero</b>
<b>E. coli</b>	<b>2x10<sup>3</sup>/g</b>	<b>Salmonellae (other than above)</b>	<b>1x10<sup>2</sup>/g</b>
8. The meat was not subjected to ionizing irradiation;
9. For frozen meat, the product temperature was minus18°C (-18 °C) or colder at the time of loading.
10. The meat was containerized and sealed under official veterinary supervision on.  
 Container/vehicle number..... Seal Number/s .....

11. Done at ..... on .....

Address.....

Full Name in Print: .....

Signature .....

**AUTHORISED VETERINARIAN**

**Official stamp**