

Turkey Meat and Meat Products (excluding carcasses) - Health Certificate

EU

Veterinary certificate to New Zealand

Part I : Details of dispatched consignment	I.1. Consignor		I.2. Certificate reference No	I.2.a. TRACES reference number:		
	Name Address Country		I.3. Central competent authority			
			I.4. Local competent authority			
	I.5. Consignee		I.6. No.(s) of related certificates No.(s) of accompanying documents			
	Name Address Country		/			
	I.7. Country of origin	ISO code	I.8. Region of origin	I.9. Country destination	of ISO code	I.10. Region of destination
				New Zealand	NZ	
	I.11. Place of origin		I.12. Place of destination			
	Name Address Approval number		/			
	I.13. Place of loading		I.14. Date and time of departure			
Name Postal code/ Region						
I.15. Means of transport		I.16. Entry Point				
Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/> Identification documentation references:		I.17. CITES				
I.18. Temperature of product		I.19. Number / Quantity	I.20. Total number of packages			
/						
I.21. Seal No/Container No			Date of sealing			
I.22. Commodities certified for:						
Human consumption <input type="checkbox"/>						
I.23. HS/customs code:		I.24. For Export <input type="checkbox"/>				
I.25. Identification of the commodities						
Species/Latin name Turkey/ <i>Meleagris gallopavo</i>		Nature of commodity	Slaughterhouse/Cutting plant/Cold store/Processing plant			
Number of packages	Type of packaging	Net weight (kg)	Date of production			

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Part II: Certification	II. Health attestation	II.a. Certificate reference No	II.b.
	<p data-bbox="272 286 638 315">II.1. Animal health attestation</p> <p data-bbox="272 353 1418 465">II.1.1 The turkey meat or turkey meat product (meat or meat product hereafter), described in this certificate, complies with the relevant European Union standards and requirements which have been recognised as equivalent to the New Zealand standards and requirements as prescribed in the European Union/New Zealand Agreement on sanitary measures (Council Decision 97/132/EC).</p> <p data-bbox="272 499 1114 528">II.1.2 The meat or meat product⁽¹⁾ is eligible for intra-Union trade without restriction.</p> <p data-bbox="336 566 667 595">For the purpose of this certificate:</p> <p data-bbox="336 629 539 658">II.1.2.1 meat means:</p> <p data-bbox="336 696 874 725">(a) bone-in turkey meat products such as wings or legs.</p> <p data-bbox="336 763 943 792">(b) boneless turkey meat such as breasts and boned-out thighs.</p> <p data-bbox="336 831 895 860">(c) reconstituted turkey meat comprised of meat and skin.</p> <p data-bbox="336 898 1353 949">II.1.2.2 meat product means: Turkey meat that has undergone one of the heat treatments described in this certificate.</p> <p data-bbox="272 987 1082 1016">II.1.3 Samples were collected under the supervision of the Official Veterinarian.</p> <p data-bbox="272 1055 1418 1211">II.1.4 Where sampling and diagnostic laboratory testing of turkeys is carried out, it should be done in accordance with the respective EU legislation (AI diagnostic manual Decision 2006/437/EC, ND Directive 92/66/EEC and Directive 2009/158/EC) or the recommendations of the <i>OIE Terrestrial Code</i> and/or <i>Manual</i>, and/or as specified in the MPI document: <i>Approved Diagnostic Tests, Vaccines, Treatments and Post-Arrival Testing Laboratories for Animal Import Health Standards (MPI-STD-TVTL)</i>⁽³⁾.</p> <p data-bbox="272 1249 1214 1279">II.1.5 Conditions for Avian paramyxovirus type 1 (APMV-1), Newcastle disease virus (NDV)</p> <p data-bbox="272 1317 874 1346">II.1.5.1 The meat or meat product was derived from flocks:</p> <p data-bbox="272 1384 1418 1496">⁽¹⁾ either [II.1.5.1.1 kept in a country, zone or compartment(s)⁽¹⁾ free from Newcastle disease as defined in the <i>OIE Terrestrial Code</i> since hatching or for the 21 days before slaughter for export. Compartments must have been approved by the Competent Authority and a biosecurity plan endorsed by the Competent Authority must be approved by MPI; and which</p> <p data-bbox="336 1525 730 1554">⁽¹⁾ either [were not vaccinated for ND],</p> <p data-bbox="336 1592 1007 1621">⁽¹⁾ or [which were vaccinated for ND; using an inactivated vaccine;]</p> <p data-bbox="336 1659 1353 1742">⁽¹⁾ or [which were vaccinated for ND with a live lentogenic vaccine strain where the master seed virus has been demonstrated to have an intracerebral pathogenicity index (ICPI) not exceeding 0.4 <enter name of vaccine, manufacturer, active ingredient >;]</p> <p data-bbox="272 1771 1418 1861">⁽¹⁾ or [II.1.5.1.1The meat product has been cooked in accordance with the <i>OIE Terrestrial Code</i> recommendations for inactivation of NDV in meat (as listed below) and the product has reached a core temperature of at least:</p> <p data-bbox="336 1899 671 1928">⁽¹⁾ either [65°C for 39.8 seconds]</p> <p data-bbox="336 1966 624 1995">⁽¹⁾ or [70°C for 3.6 seconds]</p>		

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<p>⁽¹⁾ or [74 °C for 0.5 seconds]</p> <p>⁽¹⁾ or [80 °C for 0.03 seconds].</p> <p>II.1.6 Conditions for Avian paramyxovirus type 2 (APMV-2) and APMV-3</p> <p>⁽¹⁾ either [II.1.6.1 The meat or meat product does not include cuts of turkey that may contain remnants of adherent viscera, such as bone-in breast and leg quarter or thighs with back bone;]</p> <p>⁽¹⁾ or [II.1.6.1 Has been cooked in accordance with the OIE Terrestrial Code recommendations for inactivation of NDV in meat (as listed below) and the product has reached a core temperature of at least:</p> <p>⁽¹⁾ either [65°C for 39.8 seconds]</p> <p>⁽¹⁾ or [70°C for 3.6 seconds]</p> <p>⁽¹⁾ or [74°C for 0.5 seconds]</p> <p>⁽¹⁾ or [80°C for 0.03 seconds.]]</p> <p>II.1.7 Conditions for Highly pathogenic avian influenza (HPAI)</p> <p>⁽¹⁾ either [II.1.7.1 The meat or meat product was derived from flocks kept in a country, zone or compartment⁽¹⁾ free from HPAI as defined in the <i>OIE Terrestrial Code</i> since hatching or for the 21 days before slaughter for export. Compartments must have been approved by the Competent Authority and a biosecurity plan endorsed by the Competent Authority must be approved by MPI;]</p> <p>⁽¹⁾ or [II.1.7.1. The meat product was cooked in accordance with the <i>OIE Terrestrial Code</i> recommendations for inactivation of avian influenza virus in meat (as listed below) and the product has reached a core temperature of at least::</p> <p>⁽¹⁾ either [60.0°C for 507 seconds]</p> <p>⁽¹⁾ or [65.0°C for 42 seconds]</p> <p>⁽¹⁾ or [70.0°C for 3.5 seconds]</p> <p>⁽¹⁾ or [73.9°C for 0.51 seconds.]]</p> <p>II.1.8 Conditions for turkey corona virus (TCV)</p> <p>⁽¹⁾ either [II.1.8.1 The meat or meat product does not include entire turkey carcasses and are free from tissue of Bursa of Fabricius tissue;]</p> <p>⁽¹⁾ or II.1.8.1 The meat product has been cooked in accordance with the OIE Terrestrial Code recommendations applicable for inactivation of NDV in meat (as listed below) and the product has reached a core temperature of at least:</p> <p>⁽¹⁾ either [65°C for 39.8 seconds]</p> <p>⁽¹⁾ or [70°C for 3.6 seconds]</p> <p>⁽¹⁾ or [74°C for 0.5 seconds]</p>		

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<p data-bbox="352 282 651 315">⁽¹⁾ or [80°C for 0.03 seconds]].</p> <p data-bbox="301 349 718 383">II.1.9 Conditions for Turkey viral hepatitis</p> <p data-bbox="301 416 1214 450">⁽¹⁾ either [II.1.9.1 The meat or meat product is free from liver, pancreatic and intestinal tissue;]</p> <p data-bbox="301 483 1305 562">⁽¹⁾ or [II.1.9.1 The meat or meat product was derived from a flock where the birds were slaughtered in a Competent Authority approved slaughterhouse with documented evidence that demonstrates liver condemnation rates are less than 2%.]</p> <p data-bbox="301 595 727 629">II.1.10. Conditions for <i>Salmonella arizonae</i></p> <p data-bbox="301 663 1374 775">⁽¹⁾ either [I.1.10.1 The meat or meat product was derived from parent flocks which are members of a government supervised poultry health scheme which conforms with the OIE Terrestrial Code and EU Directive 2009/158/EC, and as such they are routinely monitored for <i>Salmonella Pullorum</i>, <i>S. Gallinarum</i> and <i>S. arizonae</i> and they have consistently shown negative results for the past 12 months;]</p> <p data-bbox="301 808 1374 954">⁽¹⁾ or [II.1.10.1 The meat or meat product was derived from flocks demonstrated to be free from <i>S. arizonae</i> by randomised, representative testing of turkeys from each flock at slaughter using a sufficient sample size to give 95% confidence of detecting infection where there is at least a 5% prevalence in the flock, or as specified in the MPI-IHS⁽²⁾ using the following test <enter test type> described in Directive 2009/158/EC or by a testing method as listed in MPI-STD-TVTL⁽³⁾]</p> <p data-bbox="301 987 1374 1099">⁽¹⁾ or [II.1.10.1 The meat or meat product was derived from flocks demonstrated to be free from <i>S. arizonae</i> by testing at least 60 birds within the 7 day period before slaughter with either Salmonella culture on samples of pooled faeces or intestinal content, or the following test <insert test> described in Directive 2009/158/EC or by a testing method as listed in MPI-STD-TVTL⁽³⁾.;]</p> <p data-bbox="301 1133 1166 1167">⁽¹⁾ or [II.1.10.1 The meat product has been cooked reaching a core temperature of at least:</p> <p data-bbox="352 1200 679 1234">⁽¹⁾ either [60°C for 2030 seconds]</p> <p data-bbox="352 1267 643 1301">⁽¹⁾ or [62°C for 1073 seconds]</p> <p data-bbox="352 1335 632 1368">⁽¹⁾ or [65°C for 370 seconds]</p> <p data-bbox="352 1402 619 1435">⁽¹⁾ or [70°C for 41 seconds]</p> <p data-bbox="352 1469 619 1503">⁽¹⁾ or [72°C for 19 seconds]</p> <p data-bbox="352 1536 608 1570">⁽¹⁾ or [74°C for 9 seconds]</p> <p data-bbox="352 1603 608 1637">⁽¹⁾ or [76°C for 4 seconds]</p> <p data-bbox="352 1671 619 1704">⁽¹⁾ or [79°C for 1 second.]]</p> <p data-bbox="301 1715 604 1749">II.2. Public health attestation</p> <p data-bbox="301 1783 1374 1895">II.2.1 Turkeys have passed ante-mortem inspection at the establishment and/or in the slaughter house and post-mortem inspection in the slaughter house which operates as well as the cutting/manufacturing/processing plants under GMP and HACCP programmes according to EU legislation (Regulations (EU) Nos 852/2004, 853/2004 and 853/2004) to the satisfaction of the Competent Authority.</p> <p data-bbox="301 1928 1142 1962">II.2.2 The meat or meat product for export is packaged in sealed, leak proof packaging.</p> <p data-bbox="301 1995 1374 2029">II.2.3 The commercially prepared and packaged meat or meat product for export has been stored and</p>		

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<p>subsequently transported in a hygienic manner and measures have been taken to avoid re-contamination.</p> <p>II.2.4 The container in which the meat or meat product for export is to be transported has been sealed under Competent Authority supervision, and the unique seal number and date of sealing is recorded on the veterinary certificate.</p> <p>Notes <i>This health certificate is for veterinary purposes only</i></p> <p>Part I</p> <p>Box I.19.: Enter the 'Total gross weight (kg)' and Total net weight (kg)'. Box I.22.: Enter the purpose of import or intended use for animal products. Box I.23.: Complete only in case of transit through the Union. Box I.25.: Use the appropriate Harmonised System (HS) code under the following headings: For meat: 0207, 0208, 0504 and for meat products: 0210, 1601, 1602. Under "Nature of commodity" indicate: chilled or frozen meat or meat product.</p> <p>Part II</p> <p>(1) Keep as appropriate. (2) New Zealand Import Health Standard: https://www.mpi.govt.nz/importing/food/poultry/requirements/ (3) Refers to: http://mpi.govt.nz/document-vault/2040</p>								
<p>Official veterinarian</p> <table><tr><td>Name (in capital letters):</td><td>Qualification and title:</td></tr><tr><td>Date:</td><td>Signature:</td></tr><tr><td>Stamp:</td><td></td></tr></table>			Name (in capital letters):	Qualification and title:	Date:	Signature:	Stamp:	
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