

INTERNATIONAL HEALTH CERTIFICATE FOR PIG MEAT AND PIG MEAT PRODUCTS BEING EXPORTED TO THE TURKS AND CAICOS ISLANDS

COUNTRY:

PART I: Details of Dispatched Consignment					
I.1. Consignor Name: Address: Zip Code: Telephone: Fax: Email:		I.2. Certificate Reference Number: I.3. Veterinary Authority: I.5. Country of Export I.6. ISO Code Export Country Zone of Origin (where applicable) I.7. Country of Destination TURKS AND CAICOS ISLANDS I.8. ISO Code TC			
I.4. Consignee Name: Address: Zip Code: Telephone: Fax: Email:		I.9. Description of Commodity			
I.10 Total Quantity	I.11 Total Number of Packages	I.12. Type of Packaging	I.13 Container/Seal Number		
I.14. Import Admission Type Single (Definitive)Entry in TC	I.15 Commodity Intended for use as: <input type="checkbox"/> Human Consumption <input type="checkbox"/> Further Processing <input type="checkbox"/> Animal Feed <input type="checkbox"/> Other				
I.16 Method of Shipment <input type="checkbox"/> Air <input type="checkbox"/> Sea		I.17 Temperature of Product <input type="checkbox"/> Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen		I.18 HS Code	
I.19 Identification of Commodities					
Species (Scientific Name)	Nature of Commodity	Approval Number of Establishment	Treatment Type	Lot ID\Date Code	Net Weight

PART II: Sanitary Requirements
<p>I, the undersigned OFFICIAL VETERINARIAN certifies that the product(s) described in I.19 above meet (s) the following requirements:</p> <p>II.1. That the country or zone is free of African swine fever, foot and mouth disease, Rinderpest and swine vesicular disease during the past 12 months prior to the date of export to the Turks and Caicos Islands;</p> <p>II.2. That the pig meat and pig meat product are produced in an establishment approved for export to the Turks and Caicos Islands;</p> <p>II.3. That the pig meat and pig meat product are derived from animals that were born, raised and slaughtered in the country or zone of origin, which is free from hog cholera for the previous 12 months;</p> <p>II.4. That the entire consignment of pig meat/pig meat products comes from pigs:</p> <p style="margin-left: 40px;">a. which have been slaughtered and subjected to and passed veterinary ante-mortem and post-mortem inspections, in a government approved abattoir or processing plant, and was found fit for human consumption in every way;</p> <p style="margin-left: 40px;">b. which have been found to be free of any signs suggestive of infectious or contagious diseases of pigs and has not been in contact with any potential source of hog cholera virus; and</p>

II.a. Certificate Reference Number Continued:

II.5. That the pig meat products:

- a. were derived from fresh pig meat which met the requirements of II.1.-II.4.;
- b. were produced in processing plants that operate under an approved Hazard Analysis Critical Control Point (HACCP) based system approved by the Veterinary Authority and that also operate in accordance with The Codex Alimentarius Code of Hygiene Practice for Meat (CHPM); and

II. 6. If the consignment includes:

- a. cooked pig meat products, that they were subjected to the following minimum core temperature/time:

_____ degrees Celsius for _____ minutes (Please see the notes section for a list of the required temperatures)

- b. cured pig meat products, that they were subjected to a procedure that ensures they meet one of the following:

reached a pH of 5.0 or lower or

fermented to a pH of 6.0 or lower and age-cured/ripened for at least 21 days or

dried cured for at least 12 months.

- c. Prepared (consumer-ready cuts) that are pre-packaged for direct retail sale (excluding minced meat, the head and the neck) with macroscopic lymphoid tissues removed (Please see notes section for a list of the lymphoid tissues to be removed)

II.7. That the processing/ manufacturing establishment is compliant with the microbiological test requirements of the Veterinary Authority as specified either in regulations or export policy for the detection of microbial contaminants;

II.8. That the export processing/manufacturing establishment participates in the residue control programme of the Veterinary Authority for the export of pig meat and pig meat products.

II.9. The original meat inspection certificate (s), issued by the Veterinary Authority, in respect of the pig meat or pig meat products is/are accompanying this international health certificate; and

II.10. That this shipment meets the labeling and packaging requirements set out in the notes section below.

NAME (All Capitals letters)

QUALIFICATION AND TITLE:

PLACE STAMP/SEAL HERE

PLACE SIGNATURE HERE
(different colour than of printing on this certificate)

Date of Issuance(dd/mm/yyyy)_____

THIS CERTIFICATE IS VALID FOR 30 DAYS AFTER THE DATE OF ISSUANCE

Notes for Veterinary Authority and Exporters

A. Labeling Requirements

- i. The label associated with the commodity (ies) in this shipment intended for export to the Turks and Caicos Islands must be marked with the official inspection mark of the Government of the country of origin and the words "Product of", followed by "Country Name" which must be clearly seen and in close proximity to the common name of the pig meat and pig meat product;
- ii. The following information must appear on the labels of bulk containers:
 - a. Name of product
 - b. Name and address of the manufacturer
 - c. Net weight
 - d. Country of origin
 - e. Lot number
 - f. Expiration date (dd/mm/yyyy)
 - g. Conditions of storage
 - h. Date of packaging
- iii. For prepared pig meat products shipped in bulk containers which are not individually pre-packaged, the names of all the ingredients must be listed on the label; and
- iv. The following information must appear on the labels of the immediate packaging material of pre-packaged pig meat products:
 - a. Name of product
 - b. Name and address of the manufacturer
 - c. Net weight
 - d. Country of origin
 - e. Lot number
 - f. Expiration date (dd/mm/yyyy)
 - g. Conditions of storage
 - h. Date of packaging
 - i. The names of all the ingredients in prepared pig meat or pig meat products

B. Packaging Requirements

- i. Packaging material used for pig meat and pig meat products must be durable, non- toxic and should not cause adulteration of the product within;
- ii. Cartons used for shipping products should be strapped;

C. The **residue control programme** outlined at II.8. should have standards equivalent to those outlined in the CODEX standards on methods of analysis and sampling. The residue control programme should comprise: random sampling of animals at slaughter, the use of approved sampling and analytical methods, testing of appropriate target tissues for specific compounds, and testing for potential contaminants that include but are not limited to: veterinary drugs and pesticide residues. The methods of analyses are suitable to support the CODEX MRLs for each contaminant tested;

D. The heat treatment to which the products has been subjected and the type of cure and packaging shall be ample enough to ensure that the product presents no public health risk and remains wholesome when under storage or transport conditions. Cooked pig meat products must reach one of the following core temperature/times:

56 °C for 60 mins	61°C for 35 mins	66 °C for 17 mins
57 °C for 55 mins	62 °C for 30 mins	67 °C for 15 mins
58 °C for 50 mins	63 °C for 25 mins	68 °C for 13 mins
59 °C for 45 mins	64 °C for 22 mins	69 °C for 12 mins
60 °C for 40 mins	65 °C for 20 mins	70 °C for 11 mins

Insert one of the above core temperature/time in section II.6. a. above

E. Prepared (consumer-ready cuts) that are pre-packaged for direct retail sale should have had the following lymphoid tissues removed from the pig meat/pig meat products:

Axillary, medial and lateral iliac, sacral, iliofemoral, mammary (superficial inguinal), superficial and deep popliteal, dorsal superficial cervical, ventral superficial cervical, middle superficial cervical, gluteal and ischiatic lymph nodes

F. Documentation

- i. If additional sheets of paper or supporting documents are attached to this international health certificate, those sheets of paper or document shall also be considered as forming part of the original of the international health certificate by the application of the signature and stamp of the official veterinarian, on each of the pages;

II.a. Certificate Reference Number Continued:

- ii. This certificate should be completed, signed and stamped in any colour other than black;
- iii. When the certificate, including additional sheets referred to in (i), comprises more than one page, each page shall be numbered, (page number) of (total number of pages), at the end of the page and shall bear the certificate reference number that has been designated by the competent authority at the top of the pages;
- iv. All relevant documents (import permit, and **originals** of this Veterinary Health Certificate, Laboratory Test results, etc.) must be submitted at the port of entry in order to facilitate biosecurity clearance. **Import Permits will be revoked if there is proof that the information provided before or after issuance is inaccurate or false;** and

G. Animal Health Services must be given at least 24 hours' notice of the confirmed arrival date, time and vessel/aircraft number and the port of entry to avoid delays in the clearance of the commodity (ies).

H. Upon arrival at the TCI port-of-entry, all shipments will be inspected before they are given biosecurity clearance;

Explanations

Part I

- I.5. Country of export refers to the country from which commodities are directly sent to the Turks and Caicos Islands
- I.6. "ISO code" refers to the international standard two-letter code (ISO 3166-1 Alpha-2 Code) for a country produced by the International Organization for Standardization
- I.9. Description of commodity: Please indicate the titles as they appear in the Harmonised System of the World Customs Organization or any other feature that would positively identify the commodity (ies)
- I.18. Heading or HS Code of the Harmonized System set up by the World Customs Organization used to identify commodities

Definitions

- i. Approved means officially approved, accredited or registered by the veterinary authority;
- ii. Bulk container means a containers not intended for sale by a retailer to a consumer and includes a shipping container
- iii. Label includes any legend, word, mark, symbol, design, imprint, stamp, brand, ticket or tag or any combination thereof that is or is to be applied or attached to or included in, or that accompanies or is to accompany, any meat product or package
- iv. Meat product means an animal carcass that has been subject to treatment irreversibly modifying its organoleptic and physiochemical characteristics
- v. Official Veterinarian means a veterinarian authorised by and is in the full-time employ of the veterinary authority to perform certain designated official tasks associated with animal health and/or public health and inspections of commodities and, when appropriate, to certify in conformity with the provisions of Chapters 5.1. and 5.2. of the OIE Terrestrial Code.
- vi. Package means an inner or outer receptacle or covering used or to be used in connection with a meat product
- vii. prepackaged means, in respect of an edible meat product, packaged in a container in the manner in which it is ordinarily sold to or used or purchased by a consumer without being repackaged
- viii. prepared means, in respect of an edible meat product, a meat product that has been cooked or dehydrated or to which has been added any substance other than meat
- ix. Veterinary Authority- means the Governmental Authority of an OIE Member, comprising veterinarians, other professionals and para-professionals, having the responsibility and competence for ensuring or supervising the implementation of animal health and welfare measures, international veterinary certification and other standards and recommendations in the Terrestrial Code in the whole territory;