

INTERNATIONAL HEALTH CERTIFICATE FOR POULTRY AND POULTRY 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: ☐ Human Consumption ☐ Further Processing ☐ Animal Feed ☐ Other					
1.16 Method of Shipment ☐ Air ☐ Sea		I.17 Temperature of Product ☐ Ambient ☐ Chilled ☐ 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							
I, the undersigned OFFICIAL VETERINARIAN certifies that the product(s) described in I.19 above meet (s) the following requirements:							
II.1. That the country or zone is free of Notifiable Avian Influenza or Newcastle Disease Virus							
II.2. That the poultry and poultry meat product are produced in an establishment approved for export to the Turks and Caicos Islands;							
II.3. That the farm of origin of the poultry is inspected by the Veterinary Authority and is not under quarantine either before or after harvest of the birds; and							
II.4. That the entire consignment of fresh/frozen meat comes from poultry:							
a. which have been kept in the country or zone of origin since they were hatched or for at least the past 21 days;							
b. which have been slaughtered and subjected to ante-mortem and post-mortem inspections, in an approved abattoir or processing plant, and was found fit for human consumption in every way;							
c. which have been found to be free of any signs suggestive of infectious or contagious diseases of poultry; and							

- d. The carcasses are so eviscerated that they are:
- i. free from all blood and feathers;
 - ii. without the heads and the legs from the hock joints downwards; and
 - iii. without entrails and internal organs, other than the giblets.

- II.5. That the poultry meat products:
- a. were derived from fresh poultry meat which met the requirements of II.4. a., b., and c.;
 - 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
 - c. when cooked must be cooked to a minimum core temperature of greater than 60° C for at least 30 minutes, and within this 30 minute period they achieved a minimum core temperature of greater than 80° C for at least 10 minutes.
- II.6. That all necessary precautions were taken to avoid contact of the poultry or the poultry meat products with any infectious sources for poultry;
- II.5. 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. A copy of the test results is attached to this certificate;
- II.7. That the export processing/manufacturing establishment participates in the residue control programme of the Veterinary Authority for the export of poultry and poultry meat products.
- II.8. For poultry meat product identified for use as animal food, the label bears the words “Plant Number” and followed by the number of the establishment where the poultry meat product was prepared;
- II.9. The original meat inspection certificate (s), issued by the Veterinary Authority, in respect of the poultry or poultry 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

II.a. Certificate Reference Number Continued:	
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Notes for Veterinary Services Division 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 poultry and poultry 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 poultry 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 poultry 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 poultry or poultry meat products

B. Packaging Requirements

i. Packaging material used for poultry and poultry 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.10 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. 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. 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

E. 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).

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

II.a. Certificate Reference Number Continued:	
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Explanations

Definitions

- i. Approved means officially approved, accredited or registered by the Veterinary Authority;
- ii. “free” means the absence of an animal pathogen causing the disease under consideration by demonstration of the specific requirements in the Terrestrial Code for free status being met. “free” includes a free compartment, zone or country.
- iii. 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;
- iv. Official Veterinarian means a veterinarian authorised by the Veterinary Authority of the country 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.

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